

THE NATIONAL

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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VOLUME 142 FEBRUARY 6, 1960 NUMBER 6

THE NATIONAL Provisioner

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THE NATIONAL PROVISIONER, FEBRUARY 6, 1960



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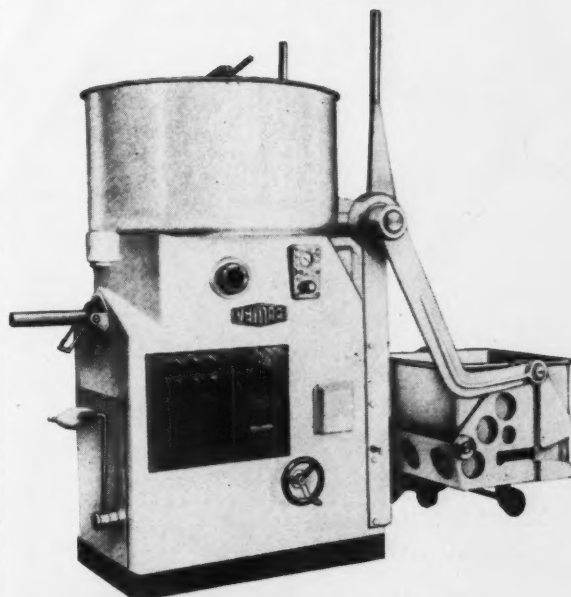
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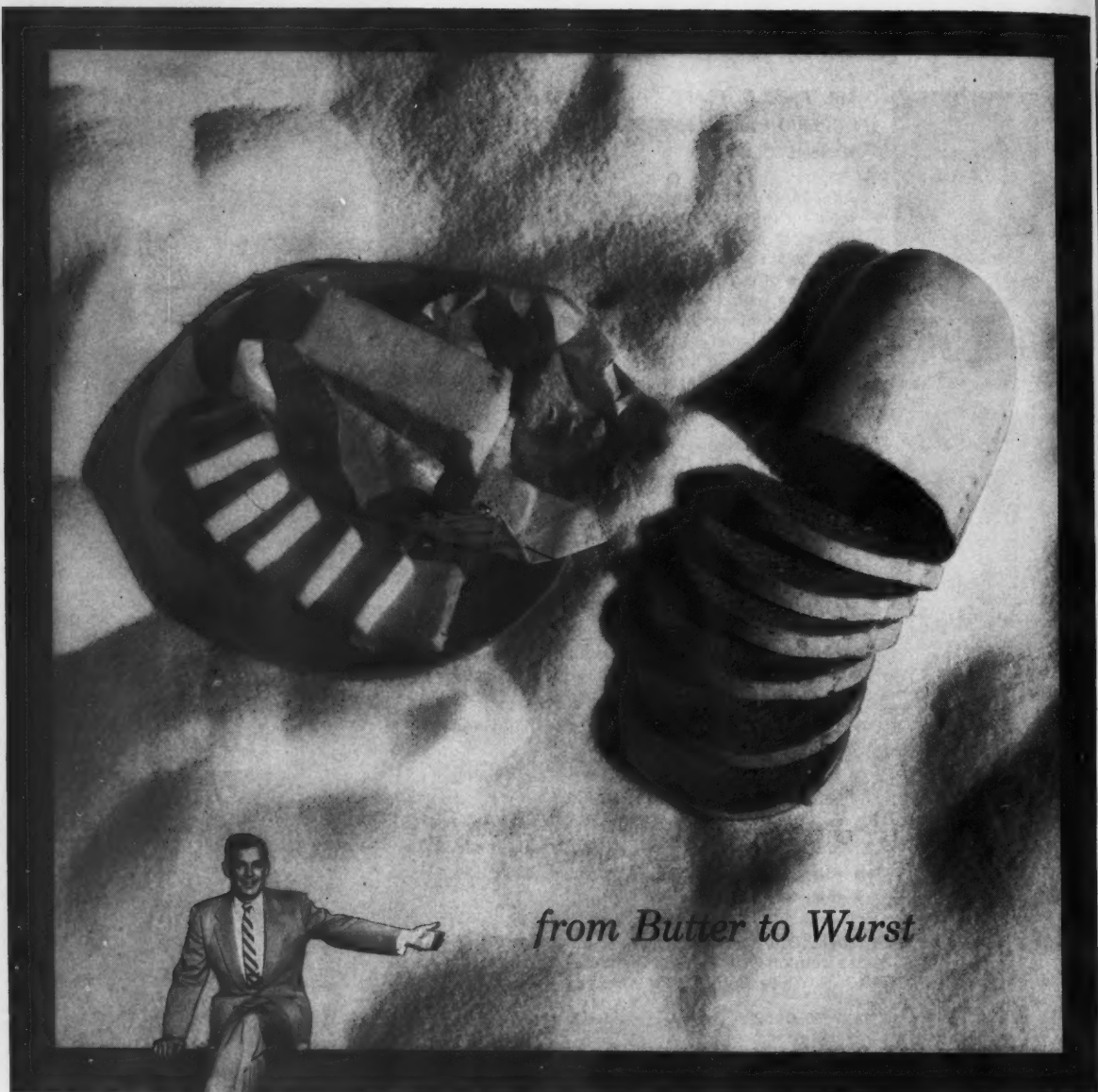
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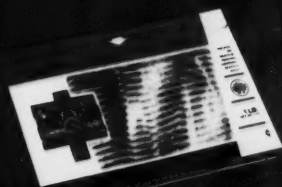
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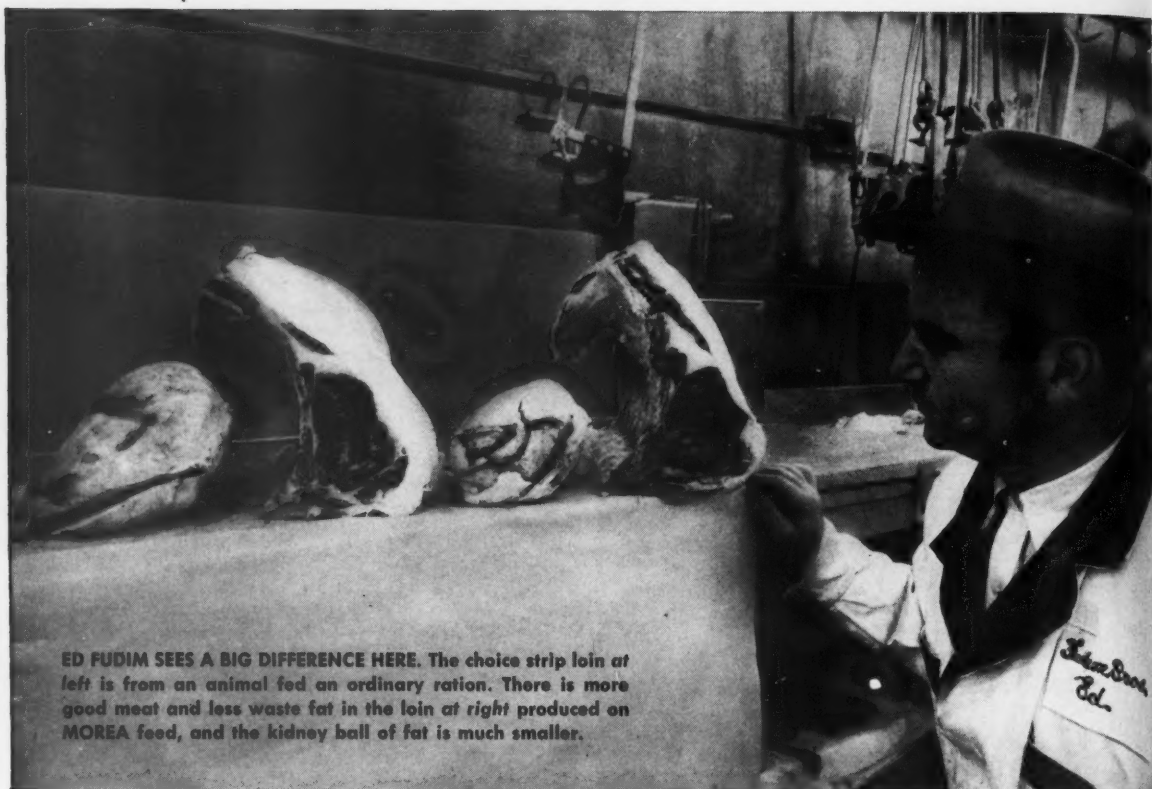
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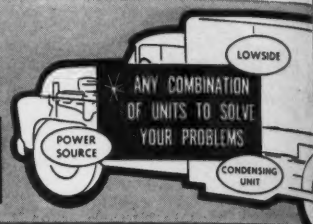
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mechanical

CROWN
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LANCE
retail milk

CREST
packaged condensing unit

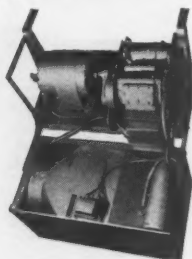
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hi and low temp

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quick action and hold-over

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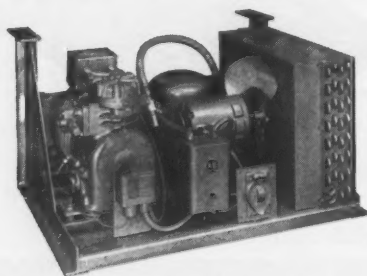
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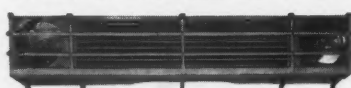
This design packs exceptional efficiency, durability and serviceability into a compact, easy-to-install unit. Powered by a flexible shaft or hydraulic drive, it is equipped with an electric motor for operation on "stand-by." Rugged frame construction, corrosion resistant finish, enclosed design, heavy-duty jack-shaft assembly and inherent motor protection assure unfailing refrigeration throughout long service life. "Swing down" design exposes operating parts for fast servicing. 1½, 2 & 3 hp electric motor sizes.



Crest Condensing Unit

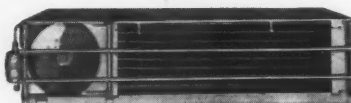
This packaged unit eliminates the need for hand-building a special compartment. Specifically designed for freezing "hold-over" plates in a parked truck, it plugs into an electrical outlet. Available in ¾, 1, 1½, 2 or 3 hp with 3-phase or single phase motors.

LOWSIDES — BLOWERS AND PLATES



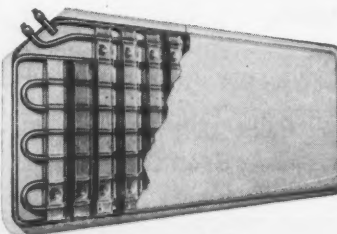
Super "50" Blower

The "Ribbon" design of this blower gives more load space and aisle space. Mounted on front, rear or side wall, its two fans direct air around the load and envelop it in a blanket of protective cold. The SUPER "50" is the ultimate in refrigeration for truck bodies up to 18'.



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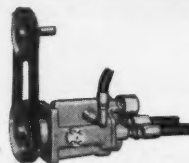
Streamlined KOLD-HOLD Hold-Over plates produce maximum refrigeration through full eutectic capacity and exceptionally effective air flow. Patented perimeter freezing permits complete filling of the plates without danger of strain on the seams during freezing.

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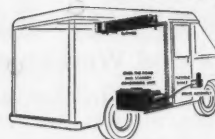


THE MARK SYSTEM MECHANICAL Drive efficiency produces tremendous low temperature recovery power after door openings. Power is transmitted from the truck engine crankshaft through the flexible shaft and cushioning electric clutch to the condensing unit.

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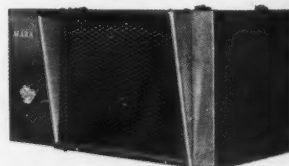


SPECIAL SYSTEMS



LANCE systems are designed specifically for retail milk delivery. The combination of flexible shaft drive;

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For complete information on KOLD-HOLD truck refrigeration systems, send for CATALOG No. 59.



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Sweetose offers important customer-winning benefits—PLUS definite in-plant production savings and advantages alert Meat Packers can't afford to overlook!

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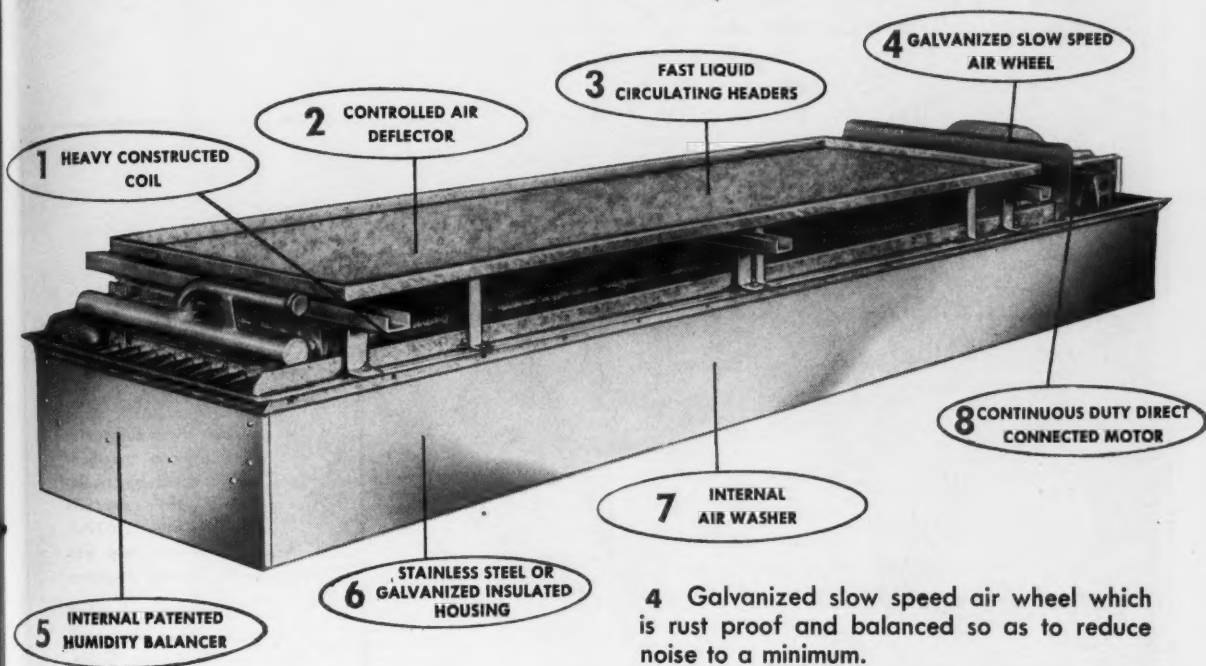
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Yankee Maid hams, from Bernard S. Pincus Co., Philadelphia, appear on store counters in immaculate, fresh yellow and red Paterson Trip-L-Wraps. These attractive wraps with their purity protection and grease and moisture resistance give a premium appearance to a premium product. Design and printing were provided by Paterson.



① The outside layer of Patapar® Luster Parchment has high wet strength and grease resistance. It is especially suited for bright colors and eye-catching designs, which are intensified by the special Paterson glossy coating.

② The snowy middle sheet of Paterson Custom Made soaks up any moisture or grease that gets around the inner wrap . . . yet remains invisible . . . will not show discoloration.

③ The inner wrap is a grease-proof barrier of Patapar Vegetable Parchment. No unattractive stains will be visible here when the ham is unwrapped.

**TRIP-L-WRAP... 3 protective layers,
smart looking, pure, easy to use**

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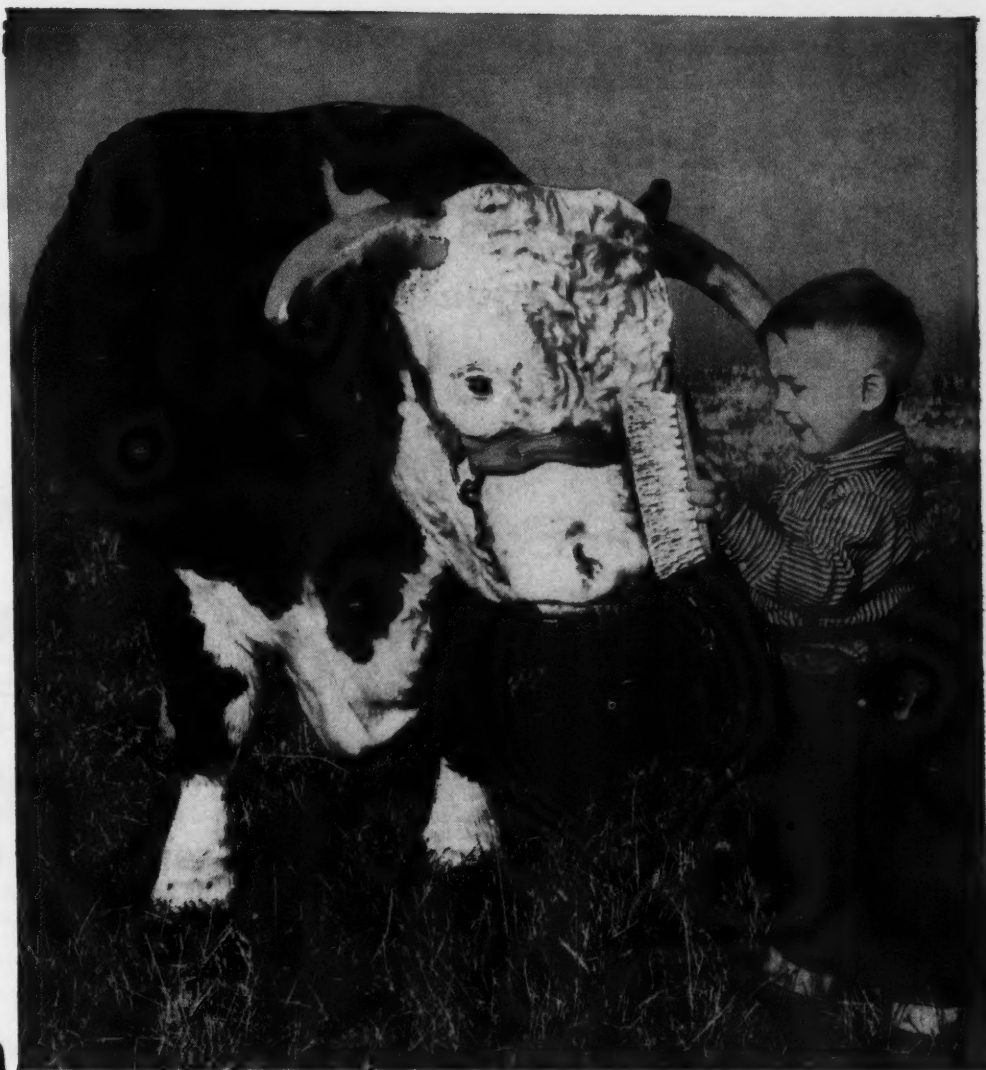
. . . indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1960-Purchasing Guide—to help you make better buying decisions.

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You're undoubtedly using the Purchasing Guide as a matter of course when working on buying decisions. Why not gain the greatest possible benefit from its use by making it your practice to study the special product information pages carried by many of the leading suppliers to your industry? Here is the place to go for detailed, specific information—the kind you need to make the best possible buying decisions.

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"Spruce-up" your beef

THE ECONOMICAL WAY

Restaurant provisioners, baby food manufacturers and frozen meat manufacturers are "sprucing-up" their beef and building extra profits for their fabricating departments by using the Model 66A Townsend Membrane Removal Machine.

This machine removes all the tough membrane and fell from the exposed surfaces of such cuts as veal and beef tenders and strips, beef livers, etc.

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It will pay you to write today for the complete information on the Model 66A Townsend Membrane Removal Machine.

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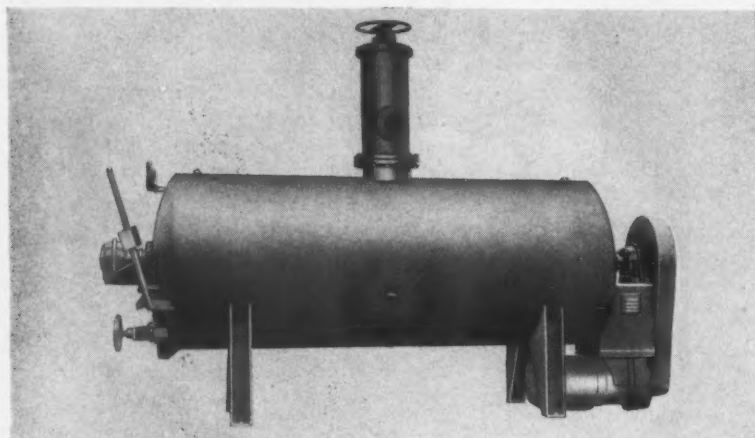
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THE NATIONAL PROVISIONER, FEBRUARY 6, 1960

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To Meet Every Requirement

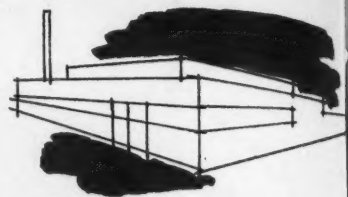


The Dupps No. 3 Drive Space Saver Cooker

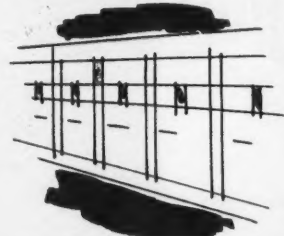
The No. 3 Drive Space-Saver Cooker can actually save you 20% more space in your plant. You get much greater flexibility in your plant layout, *plus* efficiency, *plus* labor savings, *plus* actual money savings. Like all Dupps Dry Rendering Cookers, the Space-Saver features 2 point suspension underframe, with no beams or channels needed. Positive lubrication without pumps. Steel (non-chipping, more rugged) charging doors. Single steam inlet . . . simplified piping. And . . . the Dupps reputation for building a better more carefully engineered cooker.

Have you thought about our Planned for
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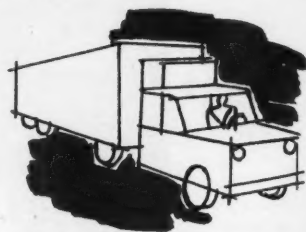
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A NATIONAL PROVISIONER PUBLICATION



THE NATIONAL PROVISIONER, FEBRUARY 6, 1940

Planned Packaging moves merchandise

This tree may help you sell your product in 1989

Thirty years from now, this seedling—and millions of others planted this spring for Packaging Corporation of America—will be made into packages that will give your products complete protection . . . extra sales appeal. Meanwhile, these trees will provide shelter for wildlife, recreation areas for sportsmen and play an important part in America's vital conservation of natural resources.

Long-range planning of timber reserves is but one of countless ways in which Packaging Corporation of America's concept of Planned Packaging, implemented through integrated national facilities produces better packaging . . . more sales. Whether your requirements are large or small, regional or national, we welcome the opportunity to help you.

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Administrative Offices: Grand Rapids, Michigan; Quincy, Illinois; Rittman, Ohio

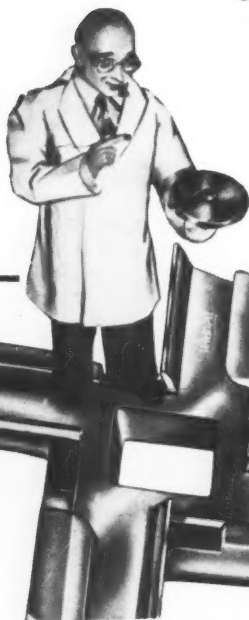
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TELLS THE

STORY...



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The "Old Timer" has been around for thirty-four years, as the guardian of Speco quality in producing precision products for the meat industry. He is the symbol of Speco's strict attention to detail, and of Speco's progress in developing new and better ways of making the very finest knife blades and grinder plates.

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The books listed below are selected from a number of sources. In the opinion of the editors of The National Provisioner they are factual, practical and worthwhile—and are approved and recommended accordingly.

MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.

Price \$5.

FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.

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Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures. 1214 pages.

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HIDES & SKINS

A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

Price \$8.75

MEAT PACKING PLANT SUPERINTENDENCY

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Improved BOSS STUFFERS

NEW SAFETY

Patented Safety Features include . . . lid cannot be closed while fingers are exposed . . . stuffer cannot be opened while piston is subject to working pressure.

NEW ECONOMY

Modern Flat-Top design permits complete ejection of meat from cylinder. Vacuum-assisted piston speeds refill cycle for increased volume and profit-potential.

NEW EFFICIENCY

Patented, stainless-alloy Micro-Set Valve speeds production. It is leak-proof, non-binding and easily disassembled for fast and thorough cleaning. Another BOSS Exclusive!

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Available in 100 to 600 lb. capacities.

On 300-400-500-600 pound sizes, lid and yoke swing on ball bearings for ease of opening and closing.

Lid is centered automatically when yoke is swung to "closed" position.

Rubber packed, semi-steel lid fits flush into safety ring for complete emptying of cylinder.

Yoke is electrically refined cast steel, and is equipped with spring actuated centering pin for perfect lid alignment.

Coarse pitch, double lead screw for rapid operation of lid.

Cylinder of heavy nickel bearing semi-steel is machined and polished inside for efficiency and cleanliness.

Flat top, floating piston has air-tight packing. Piston and packing easily adjusted without removal of piston from cylinder. Piston fits flush against lid and safety ring for complete ejection of meat.

Right or left air intake (except 100 lbs. size which has one air intake only).

Globe valve and syphon create vacuum beneath piston for quick return.

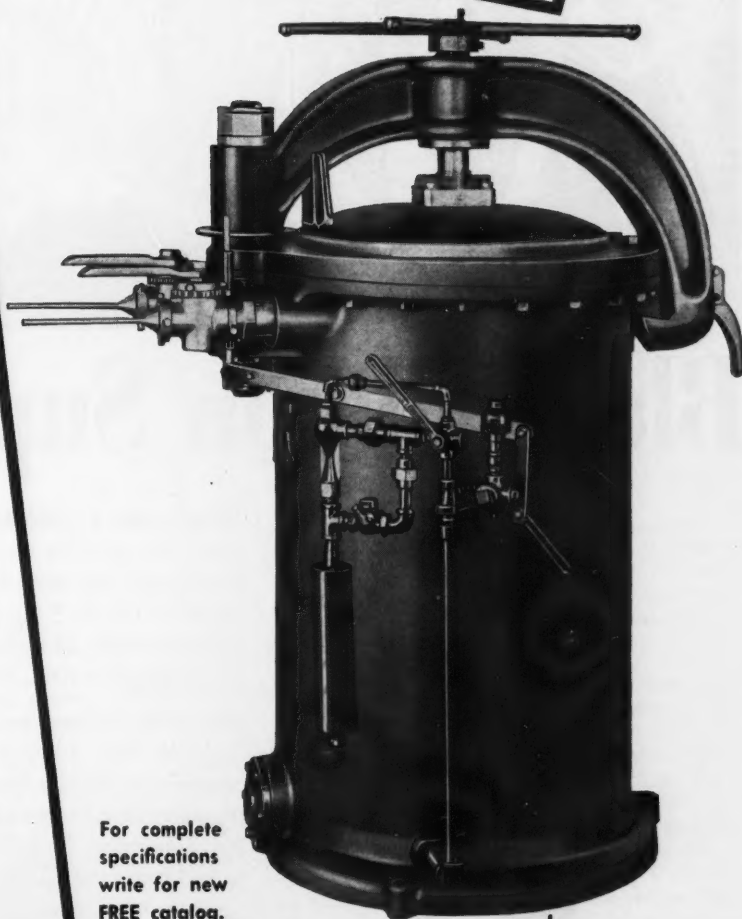
Silencer for air exhaust.

Patented, stainless alloy Micro-Set Stuffer Valve is leak proof, non-binding and easily disassembled for cleaning.

Two stuffer cocks on all but 100 lbs. size.

Two sets of stainless stuffer tubes with each stuffer (except 100 lbs. size, which is equipped with one set).

Zerk grease fittings throughout.

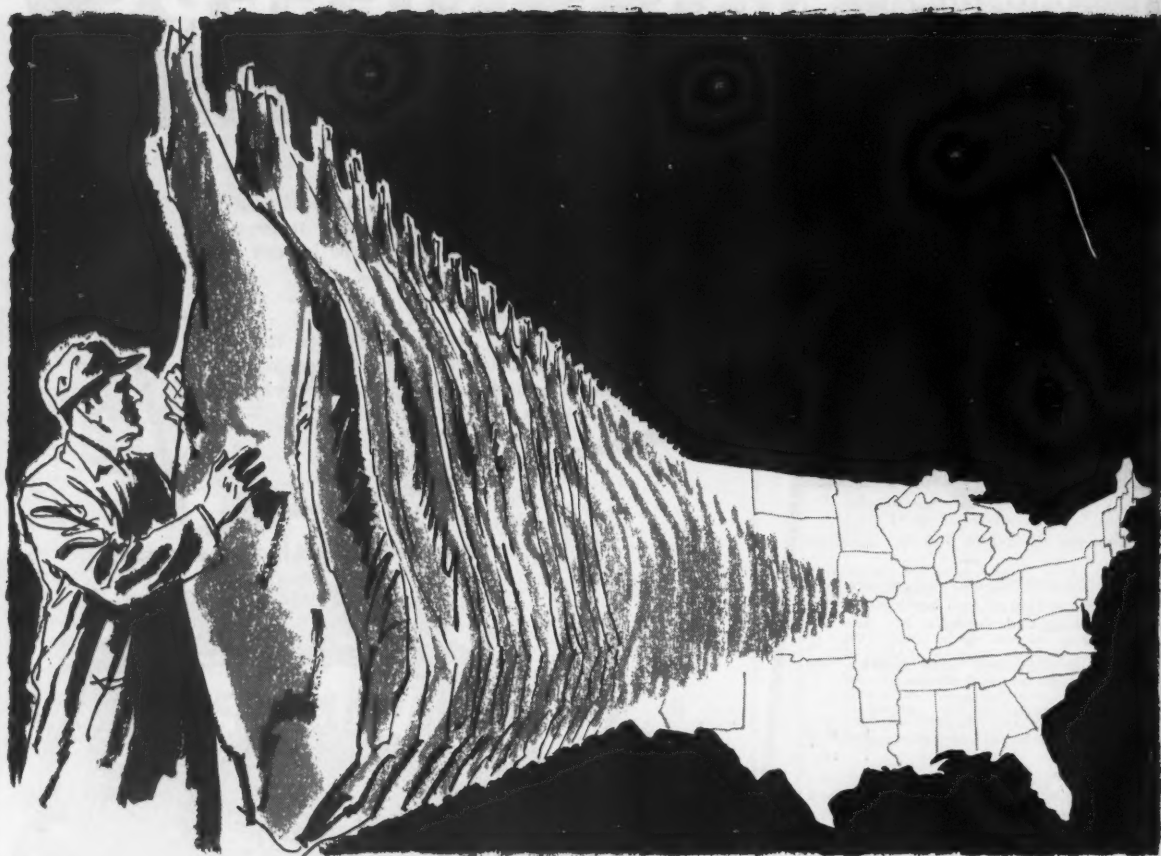


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What country produces the most meat? You're right if you say the U.S.A.—in spite of the fact that Uruguayans are the greatest meat eaters, and that India raises the most cattle. U.S.A. figures on meat production are approximately 13 million tons, with France next at about 3 million tons. *Next: What food is highest in vitamin B₂?*

Who's the largest exclusive meat casing manufacturer? Tee-Pak, Inc., a multi-plant producer, is the largest corporation in the world devoted exclusively to the manufacture of meat casings. Casings are Tee-Pak's only business! Satisfying your casing requirements is Tee-Pak's only aim!



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PROVISIONER

February 6, 1960

VOLUME 142 NO. 6

More Realism Needed

In discussing ethics in cattle breeding, and especially the disqualifications for "unethical fitting" at the recent International Show (at least five of the 14 "rig" disqualifications were found on careful p. m. examinations to be due to abnormalities resulting from natural causes), Kenneth R. Fulk of the American Shorthorn Association asks whether the methods of detection are accurate. At the same time he questions the basis of live cattle judging as it is done at shows. He says:

"Livestock shows have contributed greatly to the improvement of livestock. Through livestock shows, we have been able to assemble the best authorities on correctness of type and conformation of cattle; have had their expressions through their placings of animals in the show ring; and, through studies such as this, we have made definite improvement in the livestock industry.

"One of the weaknesses of anything that has been successful, such as livestock shows, is to feel that their very success has been because they have adhered strictly to tradition. This is not so. They started because they were in violation of the tradition in existence at that time. The improvement they have made has not been because they adhered to tradition but because they knew from existing ideas, the correct times and the correct changes to be made.

"A grand champion steer is more than meat, but we are long overdue in our judging of fat steers, in the critical study of the carcass quality of these cattle, and we are long overdue for a closer correlation of the kind of cattle we put up in the show ring and the kind of cattle we would want to put up in the carcass show.

"For the benefit of the live steer show judge we should add another class, and that would be a carcass class which would be judged by both the live steer judge and the carcass show judge, and the entries in this class would be limited to the first prize winners in each fat steer class. In fact, it would not only be limited to first prize winners, but it would be required that the first prize winners be judged and take part in this carcass show. It would not be necessary to place these cattle in order, but it certainly would be important in order that the judge of the fat steers would be given the opportunity to make an objective study of the carcass of the cattle which he had placed. Every steer judge has had a desire to see his top cattle hanging on the rail."

News and Views

Eighty-four Chemicals used in making food packages and containers and sanctioned by the Food and Drug Administration upon application by individual firms prior to enactment of the 1958 Food Additives Amendment were published by the agency in the *Federal Register* of February 2. The 1958 law recognizes such "prior sanctions," the FDA pointed out, and manufacturers and users of food packages made with these chemicals need not furnish further proof of their safety. The regulation listing the chemicals by purpose of use, and providing several limitations and specifications, is effective immediately. It requires packaging ingredients to be of good commercial grade, suitable for contact with food, and used in accordance with good manufacturing practice. Under good manufacturing practice, the FDA said, packaging chemicals are not used in such a way that they become components of food. Chemical substances that may get into food are not intended to bring about physical or technical changes in the product and are held to the minimum reasonably possible, the agency added. The list of 84 packaging chemicals includes nine antioxidants, six antimicrobials, 16 driers and drying oils, 19 plasticizers, eight release agents, and 26 stabilizers.

Simultaneously, the FDA listed for consideration by the nation's food experts 51 chemicals that the agency believes are generally regarded as safe for use in food. The FDA said these chemicals would be an addition to the 182 covered by a November 20, 1959, regulation. They would be generally regarded as safe only when they were of food grade (purity) and used in accordance with good food manufacturing practice, the agency added. If the proposal is adopted, no further proof of their safety would be required. The list of 51 chemicals includes four preservatives, five buffers and neutralizing agents, three nonnutritive sweeteners, five nutrients, seven stabilizers, two anticaking agents and 25 multipurpose items.

The Texas State Health Department, effective March 1, will supervise and approve city meat inspection programs so packers can use the state stamp and ship anywhere in Texas without restriction, Dr. A. B. Rich, director of the department, announced last weekend at a Dallas meeting of the board of directors of the Texas Independent Meat Packers Association. The state will pay for the supervisory force. In other action, the Tex-IMP board scheduled the association's next convention and trade show for August 12-13 at the Shamrock Hotel in Houston and set the next regional meetings for March 26 and June 11 in Dallas. The regional meetings will coincide with conventions of national wholesale and retail grocer associations.

Pennsylvania State officials are hopping mad again over imports of kangaroo meat from Australia. Attorney General Anne X. Alpern said kangaroo meat has been processed for human consumption in violation of the state's pure food laws. About 15 tons reportedly have been shipped into the state. The importers, however, say that the meat was sold to mink farms and dog food manufacturers. Kangaroo meat imports are not covered by the U.S. Meat Inspection Act and, therefore, come under the Federal Food, Drug and Cosmetic Act, administered by the Food and Drug Administration. The FDA considers kangaroo to be in the same class as fried grasshoppers, bumblebees and rattlesnake. "If people want to eat that kind of food, we let them," an FDA official told the NP last summer (see NP, August 22, 1959) when the magazine was investigating an early report about kangaroo meat in Pennsylvania. The FDA instructed its port districts, however, to check future imports of kangaroo "venison" for decomposition and infestation by parasites.



PACKERS will "git along" by plane, train, bus, Cadillac and compact car for the 14th annual roundup of the Western States Meat Packers Association. They'll corral new ammunition for their '60-guns throughout the convention from Wednesday through Saturday, February 17-20, at the Sheraton-Palace Hotel, San Francisco.

Experts will rope such critters as tight money, beef grade standards and the shrinking market for tallow to help convention-goers steady their aim for the future.

Meanwhile, the newest and western-most state will be preparing for the second annual WSMFA Mid-Pacific Conference, to be held in the Hawaiian Islands immediately following the San Francisco meeting. The February 21-27 conference will enable packers and packer-feeders to learn about an important market for mainland meat, study new cattle feeding practices being developed on the islands and at the same time, relax and sightsee, perhaps even viewing an active volcano.

Featured speaker at the San Francisco convention will be John A. Logan, president of the National Association of Food Chains, who will address the general business meeting at 2 p.m. Thursday in the Gold Ballroom of the Sheraton-Palace. Logan will discuss mutual problems of retailers and packers and describe some developments expected in the years ahead.

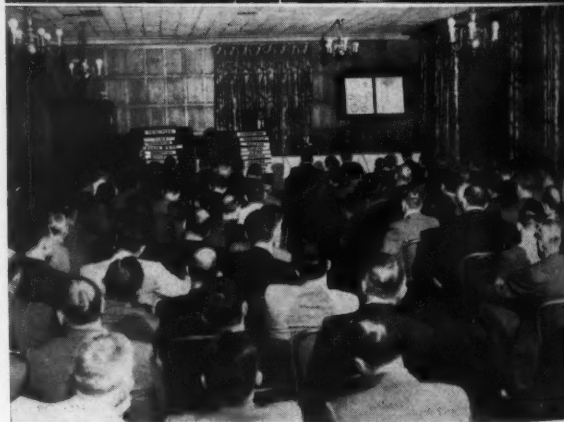
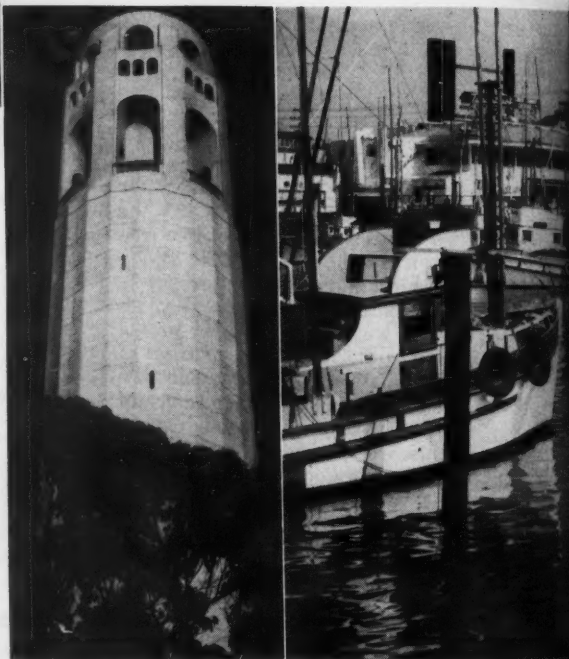
Among the most timely topics of the annual meeting will be "Applying Humane Slaughter Regulations." Dr. K. F. Johnson, chief staff officer for humane slaughter, Agricultural Research Service, U. S. Department of Agriculture, will address a Saturday morning session on what to expect when the federal humane slaughter regulations go into effect July 1, 1960.

Humane slaughter equipment also will occupy a prominent place in the suppliers' exposition to be held in conjunction with the annual meeting. (See page 30 for list of exhibitors and companies that will maintain hospitality headquarters.)

Another USDA official, David M. Pettus, director of the Livestock Division, Agricultural Marketing Service, will speak on two occasions, discussing "Progress in Enforcing the Packers and Stockyards Act" on Friday morning and "Do Present Grade Standards Reflect Consumer Preferences for Beef?" on Saturday morning.

Convention curtain raiser will be the industrial relations session at 2 p.m. Wednesday, but registration will begin at 9 a.m. the next day. Also scheduled for Thursday morning are a 7:30 a.m. breakfast meeting of the nominating committee, to be presided over by committee chairman Donald Schaaque of Schaaque Packing Co.,

'Git Along' Your Way to West Coast and Mid-Pacific Even



Inc., Ellensburg, Wash., and a 9 a.m. meeting of the board of directors, with WSMFA board chairman Glenn Taylor of Modesto Meat Co., Modesto, Cal., presiding. The suppliers' exposition will open at 9 a.m. in the Concert Room and Rose Room.

The annual "kaffeeklatsch" for the ladies will begin at 9:30 a.m. Thursday in the Comstock Room. At 10:30 a.m., Ching Wah Lee, San Francisco connoisseur, will exhibit and describe examples of Chinese porcelain from his own collection, including Palace pieces from



ABOVE: Packers attending the Mid-Pacific Meat Packers Conference will fly jet to Honolulu, Hawaii.

LEFT: Conferees will have their headquarters at the Royal Hawaiian Hotel.



cisco, San Francisco. Presiding will be E. Floyd Forbes, WSMFA president and general manager.

GENERAL BUSINESS SESSION—2 p.m. Thursday, Gold Ballroom. Presiding at this session, which will mark the official opening of the convention, will be WSMFA board chairman Glenn Taylor of Modesto Meat Co., Modesto, Cal. Featured speaker will be John A. Logan, president of the National Association of Food Chains. There also will be reports from the secretary, treasurer and president and general manager and the annual election of officers and directors.

ACCOUNTING SESSION—

9:30 a.m. Friday, Room A. This all-day session will be presided over by accounting committee chairman Martin Ruster, chief of the accounting department of Luer Packing Co., Los Angeles. "Tight Money and the Meat Industry" will be discussed by Hans J. Lund, assistant vice president, American Trust Co., San Francisco. Urban N. Patman, president of Urban N. Patman, Inc., Los Angeles, and chairman of the board of the National Association of Hotel and Restaurant Meat Purveyors, will speak on "Jobbers, Fabrication and Cost Control." Ellis McClure, management consultant, Food Management, Inc., Cincinnati, will tell why "Profits Mean Cost Control" during the afternoon program beginning at 2 p.m. McClure was formerly associated with a western packing company and was active in production of the WSMFA accounting manual.

JOINT TALLOW AND GREASE AND HIDE SESSION—

9:30 a.m. Friday, Gold Ballroom. Co-chairmen of this session will be A. Joseph Babka of James Allan & Sons, San Francisco, chairman of the tallow and grease committee, and Sam Rudnick, president of Kern Valley Packing Co., Bakersfield, Cal., chairman of the hide committee. A showing of "The Raw Material of Magic," film produced by the National Renderers Association in cooperation with the U. S. Department of

the court of the Dowager Empress and some dating from the Han dynasty. He also will explain how to determine the authenticity and dynasty of Chinese porcelain. Another event for women attending the convention will be a 1960 fashion preview and ladies' luncheon at 12:30 p.m. Friday in the Peacock Court of the Hotel Mark Hopkins atop Nob Hill. "The New Decade of Fashion" will be presented by San Francisco's 106-year-old White House, known for its European imports as well as its presentation of San Francisco-designed apparel and accessories.

Main social event of the convention will be a cocktail party and reception from 6 to 8 p.m. Friday in the Garden Court of the Sheraton-Palace. The event, which will replace the annual banquet, will offer refreshments and music in a Hawaiian setting that will hold promise of more to come for those who attend the post-convention conference.

The complete program for the 14th annual meeting of WSMFA is as follows:

INDUSTRIAL RELATIONS SESSION—2 p.m. Wednesday, Comstock Room. "The New Labor Law and Your Labor Relations for 1960" will be discussed by William H. Smith, jr., director of the department of research and analysis, Federated Employers of San Fran-



E. F. FORBES



W. H. SMITH



D. M. PETTUS



J. MADIGAN



J. MARTIN



R. J. FLEMING

Agriculture, will be followed by an address on "Our Shrinking Market for Tallow and What Must Be Done About It." The speaker will be NRA president Robert Fleming, who also is president of National By-Products Co., Des Moines. "How to Secure More Money for Hides" will be the topic of Lloyd Needham, executive vice president of Sioux City Dressed Beef, Inc., Sioux City, Ia., and national co-chairman of the beef and hide committee of the National Independent Meat Packers Association. A panel of experts then will answer questions from the audience about tallow, grease and hides. The panel will include: Elmer A. Herrgott, Herrgott & Wilson, San Francisco; Paul A Bissinger, Bissinger & Co., San Francisco; Jack Minnoch, executive director, National Hide Association, Chicago; Louis Ottone, jr., Salinas Tallow Co., Inc., Salinas, Cal., and Al Levitan, Levitan & Co., San Francisco.

MARKETING AGENCIES SESSION—9:30 a.m. Friday, Rooms 256-258. Presiding will be Prosser Clark of Benson, Bodine & Clark Commission Co., North Portland, Ore., chairman of the marketing agencies committee. "Progress in Enforcing the Packers and Stockyards Act" will be discussed by David M. Pettus, director of the Livestock Division, Agricultural Marketing Service, USDA, whose duties include administration of the Packers and Stockyards Act. There also will be an informal discussion of problems confronting marketing agencies.

BEEF BONERS SESSION—2 p.m. Friday, Rooms 247-249. This session will be devoted to an informal discussion of problems confronting the Military Subsistence Supply Agency. Paul Blackman, vice president of Acme Meat Co., Los Angeles, and chairman of the beef boners committee, will preside. Government procurement representatives on hand for the discussion will be Paul Doss, chief of the meat, meat products and waterfoods section, Military Subsistence Supply Agency, Chicago; Robert L. Graf, associate director for applications engineering and standardization, food division, Quartermaster Food and Container Institute for the Armed Forces, Chicago, and Albert Savich, assistant chief of the animal products branch, food laboratories of the Quartermaster Food and Container Institute, Chicago.

PORK AND PROVISIONS SESSION—2 p.m. Friday, Gold Ballroom. Presiding will be A. C. Grundmann, president and general manager of Coast Packing Co. Los Angeles, chairman of the pork and provisions committee. Topics and speakers will be "Increasing Hog Production in the West," Joseph D. Martin, Balfour, Guthrie & Co., Ltd., Fresno, Cal.; "New Developments in Processing and Merchandising Pork Products," John J. Madigan, John J. Madigan Associates, Omaha, and "Jet Age Market Reporting," E. B. Nattemer, president, Meat Products Clearing House, Inc., Chicago. Answering questions on pork and provisions will be a panel of experts, including Ernest McGregor, James Allan & Sons, San Francisco; Don Wilson, Carstens division, Hygrade Food Products Corp., Tacoma, Wash.,



L. JACOBSMUHLN



L. L. NEEDHAM



R. THOMPSON



R. L. GRAF



J. W. PETERS



K. F. JOHNSON

and D. W. Chambers of Cascade Meats, Inc., located in Salem, Oregon.

JOINT BEEF AND LIVESTOCK CONSERVATION SESSION—9:30 a.m. Saturday, Gold Ballroom. Co-chairmen of this session will be H. Leland Jacobsmuhlen, president of Arrow Meat Co., Cornelius, Ore., chairman of the beef committee, and Harold Kummer, president of Kummer Meat Co., Hillsboro, Ore., chairman of the livestock conservation committee. Four speakers will address this session and a panel of experts will answer questions about beef and livestock conservation. "Progress in Livestock Conservation and Grub Control" will be presented by R. Harvey Dastrop, executive director of Livestock Conservation, Inc., Chicago. "Applying Humane Slaughter Regulations" will be the topic of Dr. K. F. Johnson, chief staff officer for humane slaughter, Agricultural Research Service, USDA. "Do Present Grade Standards Reflect Consumer Preferences for Beef?" will be discussed by David M. Pettus, director of the Livestock Division, Agricultural Marketing Service, USDA. N. L. Chaplicki, vice president in charge of meat operations, National Tea Co., Chicago, will speak on "Retailing Overfat Beef." The panel answering questions from the audience will include Paul Blackman, Acme Meat Co., Inc., Los Angeles; Allan Peterson, Walti, Schilling & Co., Santa Cruz, Cal., and Wade Parker, Pacific Meat Co., Inc., Portland, Ore.

SAUSAGE COMMITTEE MEETING—9:30 a.m. Saturday, Room A. Open to members only, this session will be presided over by Thores Johnson, general manager of Made-Rite Sausage Co., Sacramento, Cal.,



H. DASTRUP



E. NATTEMER



R. REDFEARN



E. McCLURE



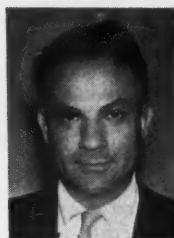
N. CHAPLICKI



T. G. JOHNSON



A. J. BABKA



P. BLACKMAN



A. T. LUER

and chairman of the association's sausage committee.

SAUSAGE INDUSTRY SESSION—2 p.m. Saturday, Gold Ballroom. Sausage committee chairman Thores Johnson also will preside over this concluding convention session, featuring two speakers and a panel of experts to answer questions from the audience. "New Developments in Sausage Manufacture" will be discussed by Robert H. Thompson, technical sales service director, Tee-Pak, Inc., Chicago. "Managing for Profits in Sausage" will be the topic of Robert L. Redfearn, president of Redfearn Sausage Co., Atlanta, Ga. The panel of experts will include Albert T. Luer, Luer Packing Co., Los Angeles; Martin Rind, Milwaukee Sausage Co., Seattle, Wash., and Jack Peters, Holland Meat Products, Stockton, Cal.

HAWAII OR HOME—Some conventioners will head for home late Saturday afternoon but a sizable group will be on the Pan-American Airways jet leaving San Francisco International Airport for Hawaii and WSMFA's second Mid-Pacific Conference on Sunday. Don-Em Travel Center, San Francisco, is handling arrangements for the February 21-27 conference and tour of the semitropical 50th state. Conference participants may return to any West Coast gateway city, also via Pan-American jet, with the main party on February 27, or later at their convenience. In addition to the business meetings where packers will learn such information as the market potential for mainland meat, many social events and sightseeing trips are planned. Conference headquarters in Hawaii will be the Royal Hawaiian Hotel, Honolulu. The group also will visit the island of Hawaii, where a volcano has been active recently.

Pacific Coast Renderers to Meet February 12-13 in San Francisco

Reports of officers and standing committees of the Pacific Coast Renderers Association will open the group's two-day, 28th annual convention on Friday morning, February 12, at the Fairmont Hotel, San Francisco. The association's 1959 activities will be reviewed by president Kenneth Reinhart.

Standing committees and their chairmen are: tallow research and machinery, Lloyd Hygelund; legislation, William Koewler; freight rates, Victor Brunetti; trading rules, E. A. Herrgott; odor control and public relations, Joseph Firpo, and meat scraps, Joseph Babka.

A Friday luncheon meeting will feature a talk on "Take Me Out to The Ball Game," by Walter Mails, assistant publicity director of the San Francisco Giants.

Robert J. Fleming, president of the National Renderers Association, will speak on "Will Public Law 480 Help the Industry in 1960?" at the Friday afternoon session. Research activities of the NRA also will be described at that session by Gene Hopton, chairman of the research committee.

A cocktail party is scheduled for Friday evening.

The first event on Saturday will be a 9 a.m. board of directors meeting open to all members. The convention program will get underway at 10 a.m. "Significant Trends Within the Meat Industry as Related to Rendering Operations" will be discussed by D. M. Peckham, department of store operations, administrative office, Safeway Stores, Inc. There also will be a showing of "The Raw Material of Magic," film produced by the NRA in cooperation with the USDA; a report by John Haugh, second vice president of the National Renderers Association, on "Market Potentials in South America," and introduction of the new officers of the association for 1960.

"The Impact of Premier Nikita Khrushchev's Visit on Relations Between the United States and Soviet Russia" will be the Saturday luncheon meeting topic of Dr. Harold H. Fisher, chairman emeritus of the Hoover Institute and Library at Stanford University.

Convention chairman Frank Schultz will make the concluding address of the annual meeting at 3:30 p.m. Saturday following a 2:15 p.m. session open only to regular members.

Winding up the two-day gathering will be a cocktail party at 7 p.m. and the annual dinner dance and variety show at 8:30 p.m. Music for the dinner dance will be provided by Dick Foy and Orchestra.



WSMFA CONVENTION home will be Sheraton-Palace.



WSMPA Exhibits

Exhibition hours: Thursday, February 18—9 a.m. to 2 p.m. and 4 p.m. to 7 p.m.; Friday, February 19—9 a.m. to 2 p.m. and 4 p.m. to 6 p.m.; Saturday, February 20—9 a.m. to 2 p.m.

| | |
|---|-------|
| Allbright-Nell Company, The | 53-54 |
| Anderson, V. D., Company, The, Div. International Basic Economy Corp. | 9 |
| Avery Label Company | 23 |
| Bettcher Industries, Inc. | 72 |
| Birko Chemical Corp. | 19 |
| Blondheim, S., & Co., Inc. | 47-48 |
| Calgon Company, Div. Hagan Chemicals & Controls, Inc. | 8 |
| Cashin, Inc. | 55-56 |
| Cincinnati Butchers' Supply Co., The | 18 |
| Cryovac, Div. of W. R. Grace & Co. | 32 |
| DeLaval Pacific Company | 46 |
| Dohm & Nelke, Inc. | 10 |
| Eastman Tag & Label Co. | 74 |
| Everhot Mfg. Co. | 68 |
| Famco Automatic Sausage Linker, Div. Allen Gauge & Tool Co. | 57 |
| French Oil Mill Machinery Co., The | 1 |
| Globe Company, The | 11 |
| Great Lakes Stamp & Mfg. Co. | 28-29 |
| Griffith Laboratories, Inc. | 30-31 |
| Hollywood Plastics, Inc. | 60 |
| Hughes, A. W., Co. | 3 |
| Julian Engineering Co., Inc. | 41 |
| Kartridg Pak Co. | 66-67 |
| Koch Supplies, Inc. | 14 |

| | |
|---|-------------|
| Le Fiell Company | 58-59 |
| Linker Machines, Inc. | 35 |
| Liquid Film Corp. | 16-17 |
| Marathon, Div. of American Can Co. | 24-25-26-27 |
| Meat Packers Equipment Co. | 42-43 |
| Merck & Co., Inc. | 15 |
| Oakite Products, Inc. | 70 |
| Package Enterprises, Inc. | 50 |
| Pfizer, Chas., & Co., Inc. | 38-39 |
| Preservaline Mfg. Co. | 6-7 |
| Pure Carbonic Co., Div. Air Reduction Co., Inc. | 12-13 |
| Reiser, Robert, & Co., Inc. | 49 |
| Remington Arms Company, The | 2 |
| Rietz Manufacturing Co. | 71 |
| Royal Packaging Equipment, Inc. | 64 |
| St. John & Co., Inc. | 1A |
| Sanfax Corp. | 51-52 |
| Smith's, John E., Sons Co. | 44 |
| Speco, Inc. | 40 |
| Standard Bag Co. | 69 |
| Steelcote Mfg. Co. | 65 |
| Thor Power Tool Co. | 33-34 |
| Tipper Tie, Inc. | 45 |
| Townsend Engineering Co. | 36-37 |
| Union Oil Company of California | 4 |
| U.S. Slicing Machine Co., Inc. | 21-22 |
| Vegex Company | 20 |
| Voelker & Company | 61-62-63 |
| Wallerstein Company, Inc. | 73 |
| Zuber, E. F., Engineering Sales Co. | 5 |

Hospitality Rooms

| | |
|--------------------------------------|-------------|
| Blondheim, S., & Co., Inc. | 836-838-840 |
| Cashin, Inc. | 400-402-404 |
| Cincinnati Butchers' Supply Co., The | 600-602 |
| Dewied, A., Casing Co. | English |

| | |
|--|--------------------|
| Room and California Room | |
| Ethicon, Inc. | Presidential Suite |
| First Spice Mixing Co., Inc. | 220 |
| Griffith Laboratories | 334-338-340 |
| International Meat Brokers, Inc. (Miller Hays & Co.) | 300-302-304 |

| | |
|---|---------------|
| Marathon, Div. of American Can Co. | 238-240 |
| Meat Industry Suppliers, Inc. | 438-440 |
| Meat Industry Supply Equipment Association | 414-416 |
| Meat Packers Equipment Co. | 407-409 |
| Modern Package, Div. Standard Packaging Corp. | 301-303 |
| Oppenheimer Casing Co. | French Parlor |
| Oversea Casing Co. | 401-403-405 |
| Sanfax Corp. | 618-622 |
| San Francisco Casing | 230-234 |
| Stange, Wm. J., Co. | 224-226 |
| Stein, Sam, Associates, Inc. | 614-616 |
| Tee-Pak, Inc. | 285-287 |
| Thor Power Tool Co. | 500-502-504 |
| Vegex Company and Archibald & Kendall, Inc. | 607-609-611 |
| Visking Company, Div. of Union Carbide Corp. | 260-262-264 |

The following firms will participate in a joint hospitality room in the COMSTOCK ROOM:

The Allbright-Nell Company, The V. D. Anderson Company, Bettcher Industries, Inc., Cashin, Inc., The Cincinnati Butchers' Supply Co., Custom Food Products, Inc., The Dupps Company, Everhot Mfg. Company, The Globe Company, Great Lakes Stamp & Mfg. Co., Inc., B. Heller & Company, J. A. Jenks Company, Julian Engineering Co., Kartridg Pak Co., Koch Supplies, Inc., Le Fiell Company, Linker Machines, Inc., Marathon, Meat Magazine, Meat Packers Equipment Company, Merck & Co., Inc., Miles Chemical Co., The National Provisioner, Preservaline Mfg. Co., Royal Packaging Equipment Co., Inc., St. John & Co., Inc., K. C. Seelbach Company, Speco, Inc., Standard Bag Company, Tipper Tie, Inc., Union Products Corp., Vegex Company, Voelker & Company and Wallerstein Company, Inc.

Florida Cattle Processor Sometimes Ships Beef Northward Along Coast



LEFT: Side view of the single-level Florida beef plant. ABOVE: The firm's management team consists of Alfred Levi, plant manager; Max Bauer, owner, and O. C. Willis, who serves as the sales manager.

A big tractor pulling a refrigerated rig sometimes roars its way northward from Hialeah, Fla., moving up U. S. 1A to make connections with U. S. 301 for the Atlantic Coast market areas. The unusual fact about this truck run is that the cargo consists of fresh dressed beef from the plant of Max Bauer, meat packer of Hialeah. Most of the beef dressed in this modern one-bed plant is sold around the Florida city, which is a net meat importing area to such an extent that it is used as a check point by the federal meat grading service. Periodically, however, when factors of price and quality are right, some beef moves northward to established customers in several eastern cities,

according to O. C. Willis, the firm's sales manager.

The opportunity to use alternative outlets is one of the main reasons why the firm has recently acquired federal inspection, says Max Bauer, the owner. Within the past year the walls of the plant have been completely refinished with Natco tile and the boning room has been remodeled. The tile was set to work height in all areas; that is, in the slaughtering room to about 8 ft. and in the coolers and boning room to about 4 ft. The upper surfaces of the smooth-troweled walls are finished with high gloss paint.

This combination of tiled and painted surfaces provides an economical wall covering, says plant

manager Alfred Levi, who points out that the tile is employed on the areas exposed to heavy soiling and subjected to frequent scrubbing, whereas the lightly-soiled painted walls can be washed with a detergent spray.

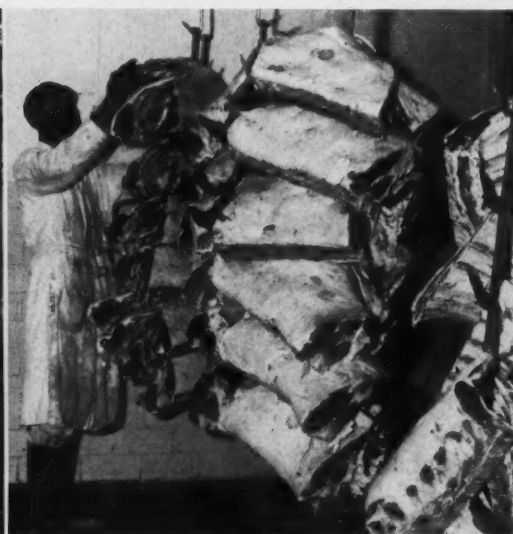
Dressing operations move straight forward. An overhead track system feeds out from the curbed bleeding area to the pritch plates and then snakes its way through the balance of the dressing operations. A power splitting saw has been installed with a balancer with good results in making a better cut in less time.

All inedible material is drummed for pickup by a local renderer.

The boning-fabricating, primal cut, main holding and fancy meat coolers are serviced by a straight line overhead rail system. The boning cooler is located next to the dressing department to act as a buffer zone. While it is refrigerated, its tempera-

LEFT: Main carcass cooler has a series of short spurs interconnected with main rail that terminates at loading

dock. RIGHT: Primal cuts such as ribs and loins are hung on hooks and then stored in a separate cooler.



ture is about 20' higher than that in the chill coolers.

While the plant has cooler doors to allow loading at the building side from the primal cut room or the main holding cooler, product is usually moved forward to the main two-truck loading dock. This area is recessed into the plant and is under observation of the office, providing a better control, says Willis.

The end cooler is the fancy meats cooler which is equipped with suitable pan trucks for holding the meats. If the market is right, bones are boxed for sale.

Hides from the dressing department are moved into a separate structure located about 25 ft. from the main plant and cured in packs.

Waste materials, such as paunch contents and settled grease, are collected from wells by a private scavenger.

Max Bauer has acquired an interest in a local feedlot operation that will have 500 cattle on feed. In addition to providing a hedge against drastic price fluctuations, the lot will enable the packer to finish cattle as desired. Being a major winter resort area, the market experiences a seasonal heavy demand for well-finished beef, notes Bauer. During this season the feedlot will be used to meet part of this demand.

The firm has two insulated delivery trucks equipped with Thermo-King units for local delivery and a tractor and livestock van to pick up cattle from nearby producers.

American National Urges Dual Grading of Beef, Lid On Imports and U. S. 'Hands Off' Direct Sales

ADPTION by the U. S. Department of Agriculture of a so-called dual grading system for beef, enactment of "equitable and realistic quotas" on importation of foreign livestock and meat, and action to permit checkoffs from livestock sales for promotion purposes were urged by the American National Cattlemen's Association in resolutions passed at the group's 63rd annual convention late last week in Dallas.



F. H. DRESSLER

The association expressed opposition to any legislation or regulation that would eliminate direct selling or "any channel of marketing" or would prohibit the use of "pencil shrink" in direct transactions. Another resolution urged that adequate funds be provided for federal meat inspection, assuring "wholesome, safe product."

Fred H. Dressler of Gardnerville, Nev., a Herford raiser, was chosen president by the 2,000 delegates from 40 states. He succeeds G. R. (Jack) Milburn of Grass Range, Mont. New first vice president is Cushman Radebaugh of Orlando and Fort Pierce, Fla., first southerner ever

elected to the office. Radebaugh raises Braford cattle. C. W. McMillan, Denver, was elected executive vice president.

The resolution in regard to beef grading reads:

"Whereas, It is essential that our market system identify beef cattle and carcasses that combine high quality meat with a minimum of waste fat and bone in order to encourage the efficient production of beef with the highest possible degree of consumer satisfaction; and

"Whereas, At least a 30 per cent range exists in the carcass yield of preferred retail cuts—loin, rib, round and chuck—and it has been demonstrated that the yield of these cuts can be predicted with workable accuracy; therefore be it

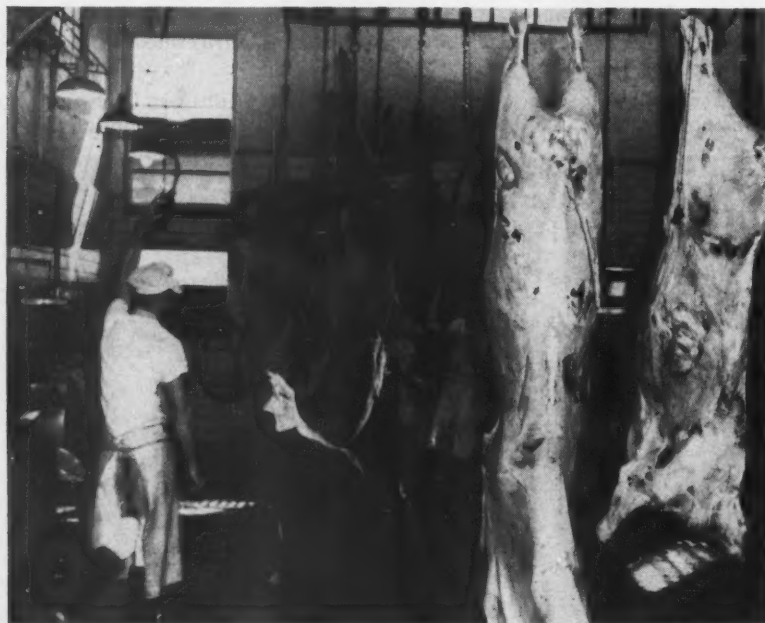
"Resolved, That we strongly urge the Department of Agriculture to adopt standards for carcass beef which provide for the identification of cut-out yield separate from the quality grades; and be it further

"Resolved, That we urge sufficient funds be made available for relating the carcass standard to slaughter animals and for thoroughly demonstrating the application of these revised grade standards to all segments of the industry; and be it further

"Resolved, That the Department of Agriculture meet with individual industry groups and thoroughly explain this voluntary grading system and that an industry-wide meeting be held after this program has been presented to all interested groups."

Emphasizing that it is "imperative" to maintain the free flow of livestock through all channels of marketing, the association went on record against the bill (HR-9897) recently introduced by Rep. James Roosevelt (D-Cal.) that would make it unlawful for anyone whose purchases totaled \$1,000,000 in the preceding year "to buy livestock in commerce for the purpose of slaughter except at a stockyard" or for anyone selling more than \$100,000 worth of livestock the preceding year "to sell livestock in commerce for the purpose of slaughter except at a stockyard."

Two resolutions dealt with the threat to the domestic market caused by the increased importation of cheaply-produced foreign meat. One requested Congress and the Administration to grant relief to the industry "by enacting equitable and realistic quotas on importation of all foreign livestock, meat and meat



TILE which extends to window sills provides heavy soil protection in dressing room. Carcasses are moved through the conventional dressing pattern.

Presenting

THE GREATEST ADVANCEMENT IN HUMANE SLAUGHTERING OF HOGS EVER ACHIEVED FOR THE MEAT PACKING INDUSTRY

The Astounding New

Presco
T.M. Reg. Pend.

LEKTRO-STUN PAT. PENDING
MAKES SLAUGHTERING HUMANE

THE PRESKO LEKTRO-STUN HAS MANY DISTINCTIVE FEATURES

- ⚡ This modern humane slaughtering instrument has been developed by our staff of highly qualified scientists and technicians.
- ⚡ It is readily adaptable to present slaughtering procedures. It stuns hogs instantly—and they remain stunned for 1½ to 2 minutes.
- ⚡ Operation is safe, sure. No special skills required. Simply rest electrodes on animal's head and pull trigger-switch.
- ⚡ The PRESKO LEKTRO-STUN has unique built-in safety factors. It is fully insulated. Electrodes cannot be charged until safety switches are on and trigger-switch is pulled. Lights and buzzer indicate charged electrodes. Automatic timer insures results and provides added safety feature.
- ⚡ Compact power supply unit (12" x 20" x 28") is portable—or can be wall-mounted near operator. Uses ordinary 110 volt current.
- ⚡ Economical to own—economical to use.



Prepare now for humane slaughtering regulations. See our exhibit at WSPMA Convention—Booths 6 and 7.



Among the many products for meat processing
originated in our research laboratories are the famous

- PRESKO SEASONINGS
- PRESKO FLASH CURE
- PRESKO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE...HOME OF PRESKO PRODUCTS

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THE NATIONAL PROVISIONER, FEBRUARY 6, 1960

LIQUIDATION SALE FINAL CLOSE-OUT

Buildings Now Coming Down Armour's Chicago Plant

Prices even further reduced on remaining equipment and machinery—no reasonable offer refused! Representatives are on the premises daily at our Barliant & Co. liquidation office at 43rd & Packers Ave. in the stock yards. The following is a partial listing—refer to your copy of the "Final Close-out" Bulletin for more complete information, or contact Barliant & Co. at our main offices:

Sausage, Ham & Bacon Equipment

- 5937—MIXER: Buffalo #5, 15 HP., tilt type.
7137—DRIED BEEF SLICERS: (4) U.S. #3.
5660—STUFFERS: (15) Buffalo 300 lb. capacity.
5609—STUFFING TABLES: (9) 47" x 10" x 40", stainless steel top.
7117—FROZEN MEAT SLICER: Seybold, 5 HP.
5456—FAMCO LINKER: model H-16.
7062—WRAPPER-SEALER & CONVEYOR TABLES: Corley-Miller mdl. B-36 Sheeter, CM-2 Sealer, & model CT Conveyors, with electronic controls.
1021—DICERS: (2) Pres-teage, stainless steel, 20" x 10" opening, w/30" x 30" x 36" table, 3" lip.
5589—SAUSAGE WASHING UNIT: galv., 18" x 6" wide, 20 HP. mtr., w/4-36" x 18" dia. brushes on bottom & 3-26" x 24" dia. brushes on top.
5707—MEAT WASHER: stainless steel mesh conveyor 26" x 9" long, 1/4 HP. OA 8" x 30" x 9".
5590—SAUSAGE TYERS: (3) Surlbone, 1/2 HP.
7085—HEAD CHEESE CUTTER: Alton, 1 HP. mtr.; 4" dia. knives 1/2" apart.
7135—HAM MOLD PRESSES: (2) Anco, pear shaped, air operated.
6123—ICE CRUSHERS: (2) 25 HP. electric motor, flat belt drive.
5572—PICKLE PUMPING SCALES: (2) Toledo, 50# capacity, percentage dial indicator.
5989—CANADIAN BACON STUFFER: Sheet Metal Eng., 36" long x 4" dia. opening.
7044—BUTT STUFFER: E. Surlbone, stainless steel top, air operated.
7048—SMOKEHOUSE CAGES: (250) OA. 40" x 51" x 46" high, 7-stations 10" apart, 2-single trolleys, 47 1/2" long sticks.
6170—HAM MOLDS: (210) Winger, stainless steel, 4 x 4 x 24", 2-sliding ends.

Kill Floor & Cutting

- 5178—DEHORNER: Globe-Black, pneumatic.
7225—CARCASS SPLITTERS: (2) Best & Donovan, type BB, 30" blade, 1 HP. mtr.
5554—BAND SAWS: (2) Jones-Superior, 36".
7213—PRIMAL CUT SAW: Best & Donovan, type P, #55365, 8" dia. blade, 3/4 HP. mtr.
7203—SCRIBE SAWS: (3) Best & Donovan, type C, 1/2 HP. mtr.
7206—HAM MARKER SAWS: (5) Best & Donovan, type M, 6 1/2" dia. blade, 1/2 HP.
7224—BONE TRIMMERS: (5) Wizard mdl. 600, 1/2 HP. mtr.
7228—HOG NECK SCRUBBERS: (2) Anco, with balancer, 1/2 HP. mtr.
5002—HOG HOIST: Boss, lifting height 8'. 2 HP.
5009—SHACKLE RETURN CONVEYOR: Anco, 120", 33" between fingers.
5483—PORK-CUT SKINNERS: (6) Townsend #35.
5480—INCLINED BUTT CONVEYOR: stainless steel, 38" x 24" wide, 18" x 4" flights, 18" x 10" long table, w/sterilizers.
5246—STOMACH WASHER: 14' long x 36" dia.,

3/4" perforations, 1 1/2 HP.

- 5980—HIGH PRESSURE BEEF PUMPS: (2).
5253—TRIPE SCALDER: 36" x 36" stainless steel cylinder, 3 HP., chain drive.
5268—TRIPE SCALDERS: (2) 105" x 48" dia. cyl., 10 HP. motor.
5413—SHEEP TROLLEYS: (144) double, w/3" chain each attached to 18-hook carrier, 4" trolley.
5425—BEEF TROLLEYS: (2400) hindquarters, 8" hooks, 4 3/4" wheels:
1400—with stainless steel hooks.
1400—with stainless coated hooks.
5424—HOG SHACKLES: (265) 52" long.
5423—HOG TROLLEYS: (11,225) 22" gambrels.
5304—CASING CLEANING LAYOUT: incl. Anco #697 Combination Beef Casing Crusher & Slimer; Anco #696 Stripper & Fatter; Anco #699 Casing Cleaners; stainless steel Washing Tables.
5640—CASING DRYING CAGES: (100) 1 3/4" x 3" openings, stainless steel, 13' x 4' x 53" high, on two 4 3/4" trolleys.

Rendering

- 5380—COOKERS: (7) Anco 5 x 9', 20 HP. mtr.
5356—HAMMERMILL: Jeffrey, 50 HP., on stand.
5460—PULVERIZER: American type L, 15" x 9", 5 HP. motor.
5723—LARD HOLDING TANKS: 20,000 & 30,000# capacities, with steam coils.

Conveyors and Tables

- 5909—CONVEYOR TABLE: Anco, 53' long w/24" x 4" stainless steel flights, 4-stainless steel working stations, 1 1/2 HP. motor & drive.
5905—CONVEYOR TABLE: Anco, 52' long, w/ 24" x 4" stainless steel flights, 45' x 12" x 5" deep trough, 4-working stations, 1 HP. mtr. & drive.
5973—PORTABLE INCLINE CONVEYOR: 12' long x 8" wide Neoprene belt, 9" wide stainless steel trough, galv. frame, 1/2 HP. drive—like new.
7151—MOTORIZED ROLLER CONVEYOR: OA. 50' long x 28" x 2" rollers, 3" centers, 1 HP.
5550—SLAT CONVEYOR: galvanized, 75' long, 40" x 3" flights, 15 HP. mtr.
5583—SLAT CONVEYOR: 30' long, 36" x 3" galv. flights, 5 HP. gearhead motor.
5417—BONING TABLES: stainless steel centers, galv. legs, 16' x 24" x 33", 13 1/2" x 29" x 33", 16' x 63" x 34", with 12" & 18" cutting boards each side.
5946—CONVEYOR TABLES: (2) stainless steel, 36' x 5' OA., w/8" wide x 27' long belt in center of table, 34' long mesh conveyor, 1 1/2 HP. mtr.
5948—CONVEYOR TABLES: (2) stainless steel, 30' x 5' x 37" high, 8" mesh belt, 1 1/2 HP.
5573—UTILITY TABLES: stainless steel top, 11'8" x 5 1/2" x 30" high, 12' x 56" x 36" high, 15' x 44" x 33" high, with galv. legs.

In-Plant Trucks

- 5420—OFFAL PAN TRUCKS: (37) similar Globe #7290, 36" x 55" x 59" high, 16-pan each section, rubber wheel.
5421—LIVER HANGING TRUCKS: (3) Globe #7312, 4-stage, triangular, 3' x 5' x 69".
7501—SHELF TRUCKS: (106) similar Globe #7271, galv., trailer type, 5-shelves 10" apart, OA. 65" x 30" x 70", RTRB.

Scales

- 7115—TRACK DIAL SCALES: (3) Fairbanks-Morse, 2000# cap., 1000# x 1# dial, shallow pattern.
5400—TRACK SCALES: (5) Howe Weightograph mdl. 1700-270—excellent condition.
7081—PLATFORM SUSPENSION DIAL SCALE: Toledo style 31-1821FR, 3000# cap., 1000# x 1# grad., 4' x 4' platform.
7068—PLATFORM SUSPENSION SCALES: (4) Howe Weightograph, 1600# cap., 5' x 5' platform.
5427—BENCH SCALES: large quantity Toledo styles 34-0861, 841 and 801; 40#, 50#, 75#, 125# and 250# capacities, some with pans and stands.
5571—PICKLE PUMPING PERCENTAGE SCALES: (2) Toledo, 50 lb. cap. percentage indicator.
16—EXACT WEIGHT SCALES: (5) Over & Under, models #347-273-253-213-173.

Miscellaneous

- 7092—AMMONIA COMPRESSORS: (2) York, 18' x 20", 400 ton, 600 HP. synchronous motors.
5146—BLOWERS: (5) New York size M 20, 9' long x 38" x 34", with 7 1/2 HP. motors.
7141—LABELERS: (2) World Turret, 1 HP.
7071—LABELER: Oakland mdl. 10444, 1/4 HP.
7147—BOUILLON LAYOUT: type SIG Former & 9/16" Cube Ideal Wrapper.
6139—LAUNDRY STEAM PRESSES: (3) American.
6142—LAUNDRY MANGS: Chicago mdl. #6-100, gas fired, 8 1/2" long rollers.
6146—LAUNDRY DRYERS: (2) Troy Minute-Man Jr., 42" x 42", stainless steel cylinder. 125# steam pressure, 1 HP. motor.
6150—EXTRACTOR: American, stainless steel & aluminum, 320# cap., 50" dia. x 28" deep.
6117—O'HEAD TRAVELLING CRANES: (2) 3 HP. 192' rails 41" apart, w/Cross Travelling Hoist.
6216—KETTLES: (4) jacketed, Pfaucliar, black iron, 25# WP., ID. 67" dia. x 72" high bottom drain.
5702—HYDRAULIC DUMP UNITS: (2) stainless steel Bin, w/drain 30" x 48" inclined from 18" to 30", 2 HP., stainless steel chute 5'6" x 5'6" x 6" sides, 10" x 1" dia. rods 1" apart.
7217—SEWING MACHINES: (22) Union Special style 1800.
5975—TANKS: (6) stainless steel, 74" x 39" x 12" deep, w/3-4" openings for valve.
Plus many other tanks, tables, trucks, etc., in various sizes for most any purpose.

BUILDINGS COMING DOWN—ACT QUICKLY!

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Exclusive
Liquidators

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Also in the process of liquidation—the equipment from the closed plants in Columbus, Ohio and Fargo, No. Dakota. Some general items are:

- 477—SILENT CUTTER: Boss Jumbo #90A, 50 HP. mtr., V-belt drive.
- 375—GRINDER: Kleen-Kut type K 7E, 20 HP.
- 475—VACUUMIZER: Anco, w/10 x 5 Pump.
- 377—JOURDAN TYPE COOKER: double unit.
- 400—ROTARY FAT WASHER: Globe #3880, 26" dia. 10' long, 3/4" perforations, 1 1/2 HP. mtr.
- 264—HOG DEHAIRER: Boss Super 21, 25 HP.
- 70—SHOULDER KNIFE: Anco #560, 29" blade.
- 271—HOG HOIST: Anco, 16' high, 5 HP. mtr.
- 32—HOG DROPPER: Automatic, left hand, 1 HP.
- 272—HOG GAMBREL CONVEYOR TABLE: OA. 17 1/2" x 65" x 6", 59" x 5" slats, 5 HP. mtr.
- 437—CALF HOIST: Boss #130, 3 HP. mtr.
- 258—BEEF CARCASS SPLITTERS: (2) Best & Donovan, 1 HP. mtr.
- 410—TRIPE WASHER: Globe, 36" x 36" x 3/8" perforations, 4 HP. mtr.
- 1470—HOG TROLLEYS: (700) St. John's #100-4, standard with swivels.
- 115—PAK-ICER: Vilter 3 1/2 ton, stainless steel 2 ton storage bin 11 1/2" x 5' x 5' high.
- 165—PACKAGING CONVEYOR: w/Kiwi Code Dater, OA. 10' long x 30", w/12" Neoprene belt, stainless steel top, w/3 teflon sealers.
- 106—BELT CONVEYOR: 16' stainless steel belt, 12" wide, 1/2 HP. GE mtr., 31" high.
- 449—LAUNDRY WASHER: American 2-section, 36" dia. x 63" long stainless steel cylinder.
- 1374—BENCH SCALES: (2) Toledo mdl. 2181, 800# cap, 500# x 1/2" on dial.
- 1389—BENCH SCALES: (2) Toledo style 1821, 325# cap, 200# x 1/2" grad. on dial, on stand.
- 4035—CATTLE HEAD DEHORNER: Globe-Black.
- 4009—AUTOMATIC DROPPER: Boss, 1 HP.
- 4005—PULL THRU' CHAIN: 130' long, 2 HP. mtr.
- 4041—CATTLE HOISTS: (3) Anco #75, w/spreaders.
- 4085—HOG HEAD SPLITTER: Anco #562, 2 HP.
- 4145—SHOULDER CUT-OFF KNIFE: 34" dia. knife, 2 HP. motor ceiling mounted.
- 4144—SHOULDER CUT-OFF CONVEYOR: Globe, 22" x 54" x 59" high, 48" x 6" stainless slats, 3 HP. motor & drive.
- 4284—HOG BACK BONE SAWS: (3) Best & Donovan type P, 8" blade.
- 4289—HAM MARKER SAWS: (4) Best & Donovan, 8" blade.
- 4080—TRIPE SCALDERS: (2) Anco #42, size #1, 38 3/4" x 36" cyl. 1/2" perforations, 1 HP.
- 4061—HI-PRESSURE PUMPS: (2) for Beef Carcass Washing, with motors.
- 4118—COOKERS: (4) Anco 5 x 9", horizontal, flat heads, jacketed, 10 HP. mtr.
- 4271—BLOOD DRYER: Anco 5 x 16", flat head, with charging dome one end, 40 HP. mtr.
- 4272—BLOOD DRYER: Mechanical 5 x 12, flat head, w/charging dome one end, 40 HP. mtr.
- 4270—BLOW TANK: 36" dia. x 24" straight side, 48" cone bottom to 4" opening, gate valve.
- 4218—LARD COOLING TANKS: (4) 12" x 60" x 36" deep, 2 1/2" opening & valves.

All offerings subject to prior sale and confirmation.

1631 S. MICHIGAN AVENUE
CHICAGO 16, ILLINOIS
ALL PHONES: WABash 2-5550

products and, specifically, by setting quotas that curtail the import of below second-grade meats which at the present time are unrestricted as to the volume." The other directed the association to seek relief by filing an application for an investigation under Section 7, known as the "escape clause," of the Trade Agreements Extension Act of 1931.

Another key resolution asked the American National to sponsor a meeting of all segments of the industry, including the USDA, to formulate "research and other programs to develop improved quality beef animals with the desirable quantity of wholesome, red meat."

The cattlemen said immediate action should be taken to correct the "inequity" in the Packers and Stockyards act that "prevents the collection of voluntary contributions from sales of livestock for promotion purposes, a method of financing now available to all other agricultural commodity groups."

Delegates praised the work of the association's fact-finding committee headed by Dr. Herrell DeGraff, Babcock professor of food economics at Cornell University, in its year of temporary assignment and urged that the work be made a function of the marketing committee, with Dr. DeGraff retained as a consultant to continue the economic research and analysis. Dr. DeGraff's report to the Dallas convention on the outlook for beef appeared in last week's issue of THE NATIONAL PROVISIONER.

Pamphlet Explains Causes, Results of Job Accidents

Published by the National Safety Council, Chicago, a pamphlet entitled "Who Gets Hurt?" uses a humorous approach to a serious subject in explaining that the man who gets hurt is the man who thinks

he possesses invulnerability to industrial accidents.

A concise text, supplemented by multicolored cartoons, discusses the causes, types and results of on-the-job accidents. Injuries resulting from improper manual materials handling practices, slips and falls, falling or moving objects and careless use of equipment are reviewed.

The 16-page pamphlet explains 1) which type of worker is most likely to be accident-prone, 2) how workers and their families are hurt by accidents, 3) where accidents happen, 4) what injuries cost the worker and his family and 5) what to do to prevent accidents.

"Who gets hurt in industrial accidents? You get hurt!" concludes the pamphlet—unless every possible safety precaution is taken. It can be obtained from the National Safety Council, 425 N. Michigan ave., Chicago 11.

Armour Agrees to Drop 'Churn' in Margarine Ads

Armour and Company and two of its wholly-owned subsidiaries have agreed to cease and desist from using the words "churn," "churned," "churning" or any variations of such words in advertising Cloverbloom margarine, the U. S. Department of Agriculture announced.

The three firms, Armour and Company of Illinois; Ft. Worth Poultry and Egg Co., Inc., of Texas, and Armour and Company of Delaware, were named by the USDA in an August, 1957, complaint alleging violation of the Packers and Stockyards Act in connection with the advertising of margarine. The USDA averred that the use of such words as "churned" in margarine ads is misleading in that it suggests to prospective buyers that the product is a dairy food.

In oral hearings in Washington, D. C., and Chicago, Armour contended that the margarine actually is churned and that the words used properly described the production process. In agreeing to the consent order issued by USDA judicial officer Thomas J. Flavin, however, Armour agreed to abandon the use of the words in future advertising.

The judicial officer said that entry of the cease and desist order does not constitute an admission by Armour and Company and its subsidiaries that they have violated the Packers and Stockyards Act or any other law.

Copies of the consent order, P. & S. Docket No. 2281, may be obtained from the Packers and Stockyards Branch, Livestock Division, USDA.



PAMPHLET'S front and back cover put across message to the reader.



Floor and Wall Damage in On-Grade Freezers From Frost Buildup May Be Prevented or Cured in Several Ways

LEFT: Here's what happens to the floor and walls of an on-grade freezer if frost is allowed to build up in the ground underneath the room.

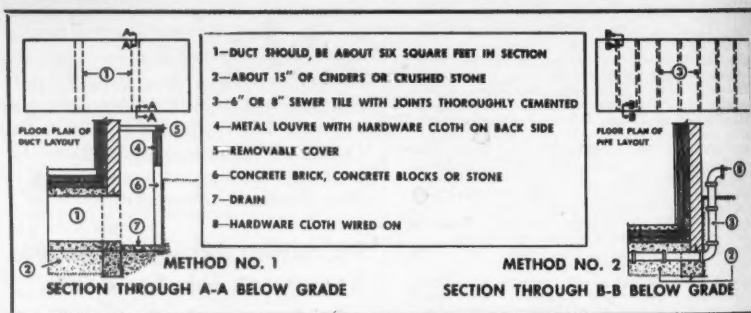
BELOW: Two ways of using outside air to prevent massive ground freezing: 1) By ventilation through a duct, and 2) Sewer tile used for the same purpose.

IN building a freezer at grade or slightly below, the packer must reckon with the possibility of frost heavage. This is true for any freezer exceeding 20 ft. x 20 ft. in size, point out the insulation engineers of Armstrong Cork Co. who have studied this problem. Frost heavage, which is accelerated at lower temperatures, especially in the blast freezer range of -20° F. or lower, is caused by the extraction of heat by the freezer from the soil at a rate faster than this heat can be replaced. This heat extraction continues month in and month out. The frost heavage may not be apparent in the floor the first or even the second year of operation, but may become apparent thereafter.

Tell-tale signs of frost buildup under the floor include the sticking or warping of cooler doors and cracks in the floor with finger-like extensions to the walls. Finally, when the ground under the floor is frozen, it will buckle the floors and/or walls.

Insulation does not prevent this occurrence; it only slows down the rate of heat transfer. Through the years the grade soil will continue to lose heat to the freezer until the ground becomes frozen in the shape of huge cone, working from the center towards the walls.

The only way to prevent frost heavage is to compensate for the



lost heat. In a plant having a freezer of 20 ft. x 20 ft. or less, under average climatic conditions, normal heat transfer from the adjacent ground and building will introduce enough makeup warmth.



ENDS of sewer pipe ventilation system should be covered with screen.

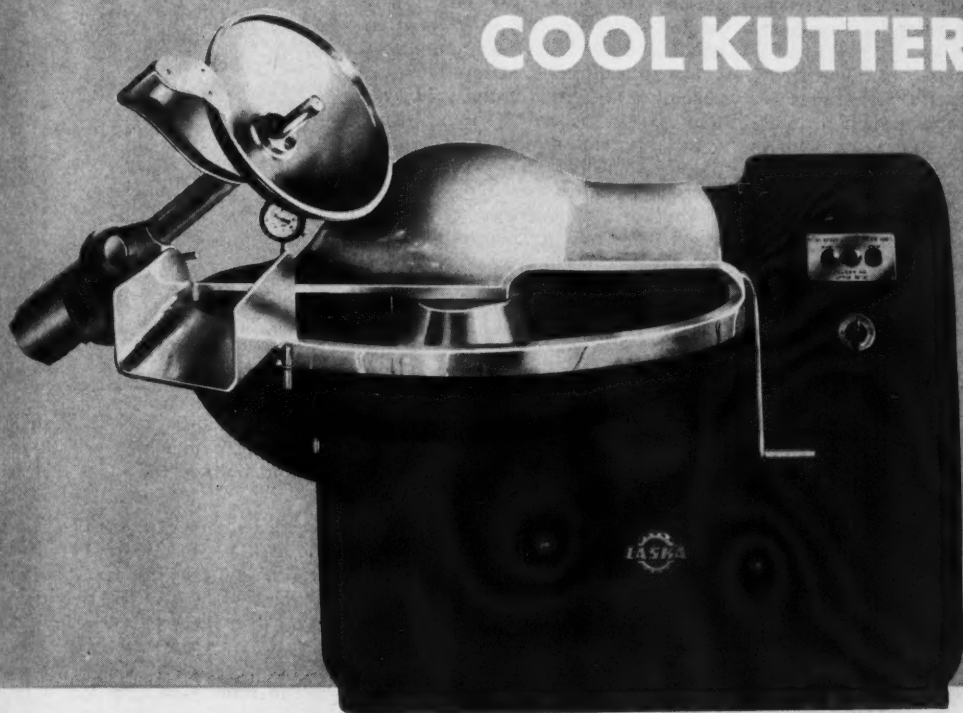
For freezer coolers larger than this size, there are several potential preventative steps. One that is practical and easy to install at the time the freezer is under construction is a system of air ducts to ventilate the ground under the floor.

Figure 1, furnished by Armstrong Cork, shows two ways of ventilating the grade soil, either by concrete tunnels or terra cotta sewer tile.

Both types of vents should be laid across the short dimension of the floor to allow maximum circulation of air. Ends of pipes and tunnels should be covered with screen wires to prevent the entry of rubbish, leaves, etc. Two rules of thumb are used in estimating the construction of ventilating ducts; 6- or 8-in. pipes are laid on corresponding 6- or 8-ft. centers; 6-sq. ft. tunnels (method 1) are on 16-ft. centers.

Factors to be considered in designing a subfloor ventilating sys-

VOELKER *Hi-Speed* COOL KUTTER®



Exclusive "Draw-Action" Knives Produce Fine-Textured Emulsions At 35° F, Thus Retaining More Protein—More Bloom On Product

- Improve your sausage products! Turn out perfect emulsions as low as 35° F with maximum protein retained.
- Create consumer demand! Your product looks better, tastes better and has longer shelf life when made this modern way.
- Lower unit cost! Eliminate the overhead of out-moded cutters, choppers, grinders and emulsifiers.
- Increase plant efficiency! Save precious square feet of floor space by using one machine instead of three.
- Step up your volume! Save 60% to 80% of your present materials handling cost.
- Enjoy greater profits! Get the benefit of increased volume and efficiency at lower direct cost and overhead.

SEE THE COOLKUTTER ON DISPLAY • WESTERN STATES MEAT PACKERS CONVENTION
BOOTHS 60, 61, 62, 63

VOELKER & COMPANY TERMINAL BUILDING • 500 EAST MARKHAM STREET
LITTLE ROCK, ARKANSAS

tem include soil composition, drainage, climatic conditions and floor dimensions.

In both methods the ventilating system rests on a fill of cinders or crushed rock and above which are the weight supporting and insulating membranes of the floor structure. The fill is essential for good drainage.

What can be done if incipient frost heavage is detected? Sometimes it is practical to dig a trench around the perimeter of building in which steam, hot water or warm oil pipes are installed at the bottom of outside footings. The induced heat will penetrate to the foundation walls and footings and thaw the ground which is causing the lifting of the building. Around the interior free standing columns or piers, well points may be driven at each location and low pressure steam forced into them. This is a slow process since the ground must be thawed with steam, hot water or warm oil in order to drive the well points as deep as necessary to remove all frost from below the foundation. Depending on the amount of heavage and cracking in the floor, it

After the connections have been welded and tested, a concrete sub-floor is poured over the grid system. This serves as a foundation for insulation and the freezer floor.

Although this system has proved to be effective, it must be designed for the individual plant. The flow of heated liquid in the pipes must be calculated for each installation because it is directly affected by the spacing and bends of the grid system. If the relatively inexpensive ventilating technique cannot be employed, some heating system similar to the grid can be installed.

Another alternative is the installation of an electrical ground heating system, such as has been installed at Cross Bros. Meat Packers, Inc., Philadelphia. The plant converted some conventional coolers into -20° F. holding freezers. Since these floors were at grade level, management made a careful study of the estimated heat that would be conducted into the area by ground, wall and column members.

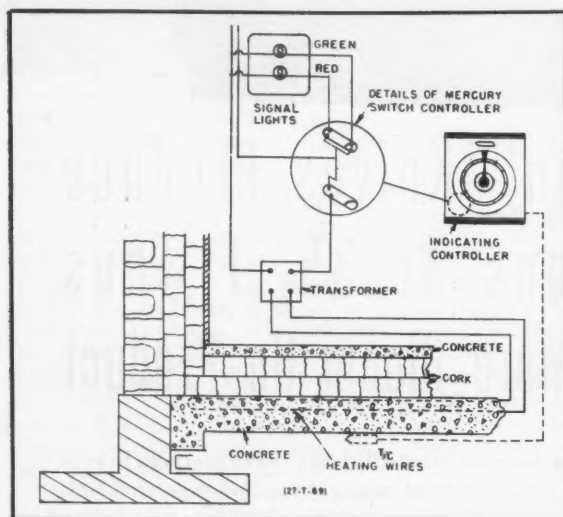
Thermocouples are installed at the coldest spots in two freezers to determine the temperatures. The thermocouples are the sensing ends



COOLER door is locked at night, but any rise in temperature is signaled by red light to the night watchman.

the fill's temperature drops below 35° F. The system, which was designed by the Brown Instruments Division, has been in operation for several years with very satisfactory results, reports Elwood Milbury, Cross Bros. plant superintendent.

The firm also installed a Brown strip chart recording controller that plots the temperatures at two points in three meat coolers and a curing



LEFT: Control arrangement for electrical ground heating at Cross Bros. BELOW: Instruments in foreman's office.



may or may not be necessary to replace the floor.

If the floor must be replaced, and a ventilating method cannot be installed, a grid of wrought iron pipe may be laid on a crushed stone foundation. Warm water or fuel oil is circulated through the pipe grid. The fluid is usually heated to the proper temperature in a heat exchanger connected to the plant steam line. Steam input is controlled by instruments that register temperatures in the floor area and maintain heat use at a minimum.

of a Brown Instruments Division electronic potentiometer which was selected because of the durability of the tool and because it is easy to service and check. The thermocouples are placed on the fill just below the supporting concrete floor. The thermocouples' leads are sheathed in stainless steel tubing. Two heating cables are installed in the concrete sub-floor.

An indicating controller constantly charts the temperature of the fill and turns on the electrical current through the cables whenever

cellar. This unit, along with the indicating controller for the two freezers, is located in the cooler foreman's office. He can determine the temperature in the various coolers at a glance. There is no need for frequent manual checking of these temperatures by the engineering personnel or the introduction of heat into the refrigerated area. The system is also wired to turn on an indicating light outside the coolers whenever the temperatures rise above a predetermined point in any

[Continued on page 62]

pink *and* plump

extra-bright pink bloom and savory flavor



See Page 3/Ma

See those pink plump beauties in the pan? That's what we mean! MAYER'S WONDER PORK SAUSAGE SEASONINGS give you the finest attributes of natural spices and soluble seasonings to provide extra-bright pink bloom and a fine, full flavor. Ask the "man from Mayer" or write for batch-size test sample. Just tell us the size of your production block and whether you want regular strength, light sage, no sage, or southern style; also with or without Cracked Red Pepper.

SPEAKING OF SAGE

Our sage is the finest Yugoslavian quality; perfect silvery leaves from the world's best crops, grown along the Dalmatian coast. Of course we pay more for these cleaner, fresher colored leaves. But they alone, of all the world's sage, translate into the perfect sage flavor for our blends.

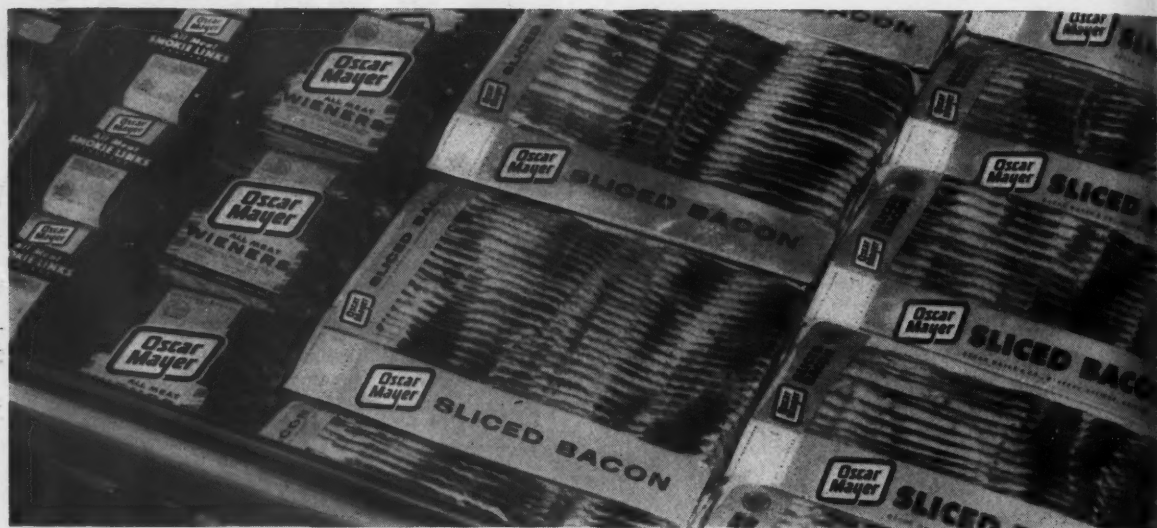
H. J. MAYER & SONS CO., INC.

6813 South Ashland Avenue • Chicago 36, Illinois

Plant: 6819-27 South Ashland Avenue

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Leading packers select Du Pont cellophane



for sparkling transparency, correct protection



and high-speed packaging

Oscar Mayer & Co., packers with a 76-year tradition of quality products, find that *versatility* is the key requirement for a packaging film. That's why their choice is cellophane. It offers their products "tailored" protection, mouth-watering visibility . . . and performs efficiently, at low cost, on high-speed packaging lines.

Another reason why Oscar Mayer & Co. selects Du Pont cellophane: Du Pont works closely with meat packers to keep

abreast of changing consumer preferences. This helps assure success for new products and new merchandising techniques . . . helps increase sales.

When selecting a material to meet your packaging requirements, consider *all* the advantages of cellophane. For complete details, contact your Du Pont Representative or Authorized Converter of Du Pont cellophane. E. I. du Pont de Nemours & Co. (Inc.), Film Dept., Wilmington 98, Delaware.

SPECIFY DU PONT cellophane by code designation when you order. LSAD and MSAD-86 are among the films tailored to meet specific needs of meat packaging.

DU PONT
cellophane



Better Things for Better Living . . . through Chemistry

Good packaging is good merchandising . . . the most effective packaging material is cellophane

less jelly, juices retained in canned hams with **CURAFOS[®]** Formula 11-2



STABILITY . . . FORMULA 11-2 CURAFOS is completely stable in the full range of salt concentrations. With salt of any kind, FORMULA 11-2 CURAFOS will not precipitate or form clogging scale. Pickle injector machines stay clean and each pumping operation produces uniform results, time after time.

Since it will not cake or harden

in the bottom of the mixing tank, all of the phosphate used in the solution is active and working. Your finished pickle will be clear and stable, and always exactly the same.

FORMULA 11-2 CURAFOS produces richer, more tender hams that retain the natural juices and soluble proteins otherwise lost. Useless jelly is reduced, and nutritive

and flavor elements are retained. Color development and stability are also better. For full information on this better phosphate for all cured meats, write or phone:

CALGON COMPANY

HAGAN BUILDING, PITTSBURGH 30, PA.



DIVISION OF **HAGAN** CHEMICALS & CONTROLS, INC.

TY PEELING MACHINE

**Features continuous
and Dependable peeling of
skinless wieners**



- Requires only 2' x 6' of Floor Space
- Utilizes Unskilled Personnel
- Accommodates 3 1/2" to 7" Lengths
- Peels 3/8" to 1" Diameters
- Peels 4500 5" Links Per Hour
- Completely Self Contained
- Peelings Collected by Vacuum
- Automatically Adjusts to Lengths
- Simple and Compact Construction
- Only One Operator for 2 Machines

**OVER 1800
MACHINES
IN DAILY
OPERATION**

**WSMPA CONVENTION
Booth #35**

LINKER MACHINES, INC.

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Manufacturers of
**TY LINKING MACHINE
TILT-TOP SERVICE TRUCK FOR TY LINKER
TY CASING SIZER**

Saving the Meat Industry 40,000,000 Man-Hours Annually

Distributor and Service Organization for Europe, Great Britain and North Africa
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Three Western, One Southern Governor Get AMI Facts Book



GOVERNOR Mark O. Hatfield of Oregon (second from left) looks over the livestock and meat situation in his state and the nation in new manual presented to him by the American Meat Institute. Others in picture are (left to right): Olin Nebergall, president, D. E. Nebergall Meat Co., Albany; Douglas W. Chambers, president, Cascade Meats Inc., Salem; Robert Grayson, Seattle, Washington, and C. G. Aud, manager of the Swift & Company unit located at North Portland, Oregon.

IDAHO members of American Meat Institute present Gov. Robert E. Smylie with a copy of new AMI handbook on the meat and livestock industry in the state and the nation. Pictured are (left to right): W. G. Orwin, manager, Gem State Packing Co., Boise; Aled P. Davies, AMI vice president; Governor Smylie; William A. Boston, branch manager, Swift & Company, Boise; Stanley Keim, secretary, H. H. Keim, Ltd., Nampa, and John Brekenridge, former president of the National Woolgrowers Association and director, National Live Stock and Meat Board.



GOVERNOR Luther H. Hodges of North Carolina (center) gets the facts on the meat and livestock industry in his state and the nation in an American Meat Institute handbook presented by AMI vice president Aled P. Davies (left) and Norman Curtis, 1959-60 president of the North Carolina Meat Packers Association.

EXECUTIVES of meat firms of four states recently presented their governors with personalized copies of the American Meat Institute's "Manual of Facts on the Meat and Livestock Industry in the Nation."

North Carolina packers hailed the meeting January 15 in Raleigh as one of the most successful industry-wide conferences ever held. More than 80 meat packers, press representatives, state officials and faculty members of the North Carolina State College attended.

V. H. Bode, sales manager of

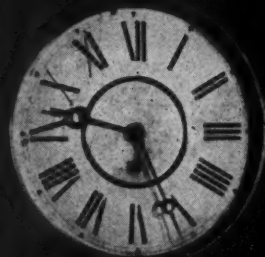


EXECUTIVES of Omaha packing firms chat with Gov. Ralph G. Brooks during AMI conference with the governor. Left to right are E. A. Trowbridge, vice president, Wilson & Co.; Floyd Logan, Hygrade Food Products Corp.; George M. Taggart, Nebraska Beef Co.; Governor Brooks; F. E. Borchers, Omaha general manager for Swift & Company; Lester Simon, Table Supply Meat Co., and Louis F. Long, president, The Cudahy Packing Company.

Carolina Packers, Inc., was general chairman; Norman Curtis, president of the North Carolina Meat Packers Association, presented the manual to Gov. Luther H. Hodges.

The presentation was followed by a panel discussion on community relations moderated by John Curtis, North Carolina State College. Panelists included H. Galt Braxton, editor, Kinston Free Press; Dr. Charles

E. Bishop, head of the agricultural economics department, North Carolina State College; Dallas Miller, manager, Swift & Company, Wilson, N.C.; Harriet Pressly, women's director, radio station WPTF, Raleigh; Sam Ragan, executive editor, Raleigh News-ObsERVER; Tom Shockley, manager, Aberdeen Packing Co., Aberdeen, and Aled P. Davies of Chicago, vice president



THE EVOLUTION OF 14 CURES...

to meet your every requirement

Fifty years ago the curing standard for the meat industry was Heller's Freeze-Em Pickle process. And today, those who still produce the finest, old fashioned, country cured hams, continue to use Heller's "Freeze-Em Pickle."

As time marched on, the industry demanded a faster cure so as to operate with a reduced inventory. To meet this demand Heller produced its now famous "Quick Action Pickle." This cure contains salt, dextrose, sodium nitrite, and sodium nitrate—plus potassium nitrate (saltpetre) which makes it different from most other cures.

For those who needed a fast cure, omitting potassium nitrate, Heller formulated "Schnell Salz"—the same as Quick Action Pickle, except that the saltpetre was eliminated. It is a modern cure, proportioned and sized so as to fully utilize each ingredient in minimum time.

Again the meat industry wanted curing time reduced . . . to 24 hours. So Heller produced "Ultra High Speed Cure," providing for the meat packer maximum color fixation in a single day.

Now with curing time reduced to 24 hours . . . Heller was asked to help improve the holding quality of color in ham and bacon. After intensive research and study, the packing industry was offered a new (patented) curing formula containing calcium lactate and lactic acid—added to a balanced blend of salt, sugar, sodium nitrite and sodium nitrate.

This new product was named Heller's "Lactate Cure"—the only formula to provide the quality that permits hams and bacon to cure in fastest time and retain richer red color—longer.

For the locker plant and small sausage kitchen operator that wants to avoid storing large quantities of different ingredients, or the time required to carefully weigh and mix curing compounds with salt and sugar . . . Heller developed two complete cures. Heller's "Custom Cure," long famed for producing rich red, lasting color and pleasing flavor, is complete—nothing to add, weigh or mix—a cure adaptable to every type of meat product. And Heller's "Southern Brown Sugar Cure" which imparts the added mouth watering taste and aroma of brown



sugar—also a complete cure with nothing to add, weigh or mix.

A more recent development in bacon cures came about with the introduction of sodium cyclamate to replace sugar. Now, bacon cured with Heller's "Single Strength" and "Double Strength Cure with Sodium Cyclamate" offers these advantages: cooks to a golden brown with a clean sweet flavor, resists burning or charring, leaves pan clean, leaves cleaner fats.

Shortly after sodium cyclamate was developed for use in bacon cure, saccharin as a substitute for sugar proved to have the same advantages as those derived from sodium cyclamate with the added feature of being much more economical. As a result, Heller's "Single Strength Cure with Saccharin" was created to meet all of the requirements of a cyclamate cure . . . and at a lower cost.

For specific requirements, Heller has formulated many specialty cures: Heller's "Ascorbate Cure," particularly for corned beef, producing a genuine corned beef flavor and a beautiful cherry red color throughout, even in the surface exposed to the air; Heller's "Bacon Cure," most effective in machine pumping—and complete, with nothing to add; Heller's "DeLuxe Cure," as the name implies, a fancy cure containing monosodium glutamate for use in fancy cured meats—and for curing turkey and other poultry before smoking; Heller's

"Double Strength Cure" for low cost of curing ingredients—a balanced cure requiring only half the quantity—a reduction in cure cost up to 40%.

All Heller Cures are Microsized—an exclusive Heller process that assures complete, faster solubility—no film, suspended matter or sediment . . . and a quality guaranteed by critical laboratory controls that produce uniform, predictable results.

If you would like to improve the quality of your cured meats . . . let us suggest the cure to do the best job for you. Ask for free usable samples of these superior cures.

B. HELLER & COMPANY



3925 S. CALUMET AVE.
CHICAGO 15, ILL.



of the American Meat Institute.

More than 50 persons took part in the January 19 meeting with Nebraska Gov. Ralph G. Brooks in Omaha. In addition to meat packers, participants included newspaper editors, radio and television representatives, farm leaders, bankers and members of the agriculture committee of the Omaha Chamber of Commerce. Special guests included Alden Aust, Omaha city plan director, representing Mayor John Rosenblatt, and Pearle Finnegan, director of the Nebraska Department of Agriculture. Louis F. Long, president of

The Cudahy Packing Company, presented the manual to Gov. Brooks; F. E. Borchers, general manager of the Omaha plant of Swift & Company, was chairman of the meeting.

After the formal presentation, Borchers moderated a panel discussion on public relations problems of the meat packing industry. Panelists were E. A. Trowbridge of Omaha, vice president, Wilson & Co.; Lester A. Walker, publisher, Fremont Guide & Tribune; Lee D. Housewright, jr., manager of the Fremont plant of Geo. A. Hormel & Co., and Don Muhm, farm editor

of the Omaha World-Herald.

In earlier ceremonies, packers in Idaho and Oregon gave manuals to Governors Robert E. Smylie and Mark O. Hatfield, respectively. AMI vice president Davies attended both meetings.

Similar conferences are now being planned in additional states.

The loose-leaf volume, now approaching the first anniversary of its publication, is part of the public relations program of the American Meat Institute. It was created to fill the need for an extensive, up-to-date reference work on the meat and livestock industry. It has been presented to President Eisenhower, cabinet members and all members of Congress, and has served as the subject of special meetings between meat packers and thought leaders.

Demand for the manual has been strong. Requests for it have come in from all over the United States, Canada and many other countries. State manuals are being sold for \$2 and master volumes for \$20 each.

USDA Research Opens New Fields for Animal Fats

The effort to find new and wider outlets for farm products as foods and as industrial raw materials moved ahead on many fronts during the past year, according to the U. S. Department of Agriculture. Commercial use of research results expanded in a number of important areas, and promising new results were announced that offer sizable opportunities for fats. For example:

Use of animal fats in plastics and in livestock feeds continues to increase. USDA's Eastern Laboratory at Philadelphia developed epoxidized oils, which are now going into markets requiring about 40,000,000 lbs. of inedible fats each year. The laboratory is also responsible for the development, under contract, of fats as an ingredient of animal feeds, a market that is now consuming about 500,000,000 lbs. of fats annually. The most recent research contribution in this field is a compound called vinyl stearate, which provides a superior internal plasticizer for vinyl plastics. A market for at least 100,000,000 lbs. a year of this new chemical is expected to develop in the near future.

Financial Notes

The board of directors of Swift & Company, Chicago, has declared a quarterly dividend of 40¢ a share payable April 1 to shareholders of record March 7, and a special dividend of 25¢ a share, with the same payment and record dates.



STOP wasting time and money

SAVE WITH THE LEADING PACKERS NOW USING THE . . .

JARVIS POWER DEHIDER

TODAY'S MOST IMITATED DEHIDER

PRECISION POWER BLADES (PATENTED)
FASTEST OPERATING BLADES
OF ANY DEHIDER ON THE MARKET

SELF-SHARPENING,
OSCILLATING BLADES
(No Reversible Blade Switching Necessary)
LIGHTWEIGHT ALUMINUM HAND PIECE

OPERATES ELECTRICALLY OR PNEUMATICALLY

MORE VALUABLE HIDES

You get higher prices for your hides due to no cuts and no scores, because blades are specially ground with blunted points.

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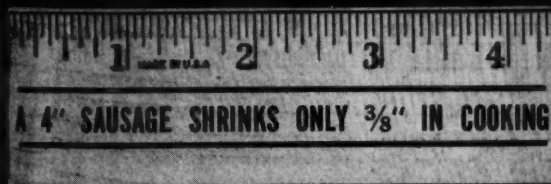
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
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what's new in

R Research

A. M. PEARSON of the meat laboratory, Michigan State University, presents the third in a series of monthly reviews of reports on current research in the field of meat and allied products.

THE advantages and the problems in adopting centrifugal rendering (separation of lean, fat and water in ground tissues by application of the principle used in the cream separator) were discussed recently by Downing of the Sharples Corporation (*J. Am. Oil Chemists Society* 36:319). The advantages claimed over rendering with heat are a lighter color, a distinctive lack of odor and flavor and a lower free fatty acid content. Since the free fatty acid content is an indicator of keeping qualities, the lower values in a range of 0.15 and 0.20 per cent would indicate greater stability and a longer shelf life for lard produced by the centrifugal method as compared to heat rendered lard with a normal range in free fatty acids from about 0.3 to well over 1.0 per cent. Probably more interesting and of greater importance to the meat industry was the recovery of high quality protein material in the discharge. Initially the protein residue found a ready market in wet canned dog food, but its good appearance and high nutritive value suggested it could be used for human food. However, MID regulations specify that for a tissue to be used as meat by-product suitable for use in processed meat products, it must be free of skin and not coagulated. Therefore, the temperature of processing has been reduced to 115 to 120° F., and a protein product suitable for use in processed meat products has been produced. Processors who are planning on remodeling or expanding their operations could well afford to look into this process before installation of new machinery. Currently, Sharples Corporation has a portable, complete processing plant, which can be used to test the feasibility of using centrifugal processing for particular type products.

Seagran of the U. S. Fish and Wildlife Service (*Food Res.* 24:681) compared the protein composition of

fluids obtained from mechanical disruption of fresh fish with the protein composition of drip obtained upon thawing frozen fish. The number of protein components in the mechanically liberated tissue fluid was identical with those found in the drip. Although some differences were noted in the characteristics of the same protein component obtained in the two ways, it is likely such changes are associated with the amount and nature of tissue disruption. Although this study was conducted with fish, the principle will probably hold true for red meats. Studies of this nature may well not only give leads on the nature of changes occurring during freezing, but also offer possible clues in understanding reasons for variation in water-binding capacity of tissues.

Olson and coworkers (*Food Res.* 24:696) attempted to develop chemical techniques for evaluating the flavor of processed meat products and to correlate these methods with panel scores. They reported that some flavor components of cooked meat could be separated by steam distillation and others by extraction procedures using compounds such as methyl alcohol. Steam distillates of fresh and heat processed meats all contained hydrogen sulfide and ammonia as identifiable products. High panel scores were usually associated with low concentrations of hydrogen sulfide and ammonia, but the concentration of these compounds tended to increase as the length of the heat processing period was increased. Results of this study indicated that a crude test of acceptability of processed meats can be obtained by measurement of the amount of hydrogen sulfide and/or ammonia. The importance of following minimum processing times in keeping within requirements for safety and of rapid cooling are emphasized for maintenance of acceptable flavor, while over-processing

and slow cooling results in unacceptable products.

A report from Denmark (*Food Res.* 24:711), where extensive research has been carried out on pork quality, deals with factors associated with water holding capacity and color of fresh pork. It was observed that decreased water holding capacity resulted in a paler color of the raw meat, whereas the taste and texture of fried chops were essentially unaffected. Detailed studies on live pigs while in the holding pens prior to slaughter followed by changes in pH (acidity), color and water binding capacity indicated that these factors were definitely associated. A rapid fall in pH (acidity) after death resulted in lighter colored (pale) lean and a lower water binding capacity (soft, watery tissue). The rapid drop in pH appeared to be governed by the shock and fright associated with driving and handling. The frequency of the color problem became higher as the amount of fighting and turmoil increased in the pens, whereas calmness in the pens was characterized by a low incidence of off-colored lean. The longer the period of holding prior to slaughter (0 to over 90 minutes), the more frequently pale color and low water binding capacity occurred. Results of this study indicate the importance of minimizing excitability and of proper handling of pigs prior to slaughter as a means of avoiding a soft, watery condition in pork.

Younathan and Watts (*Food Res.* 24:728) studied the relationship of cured and uncured meat pigments to oxidation (development of rancidity) of tissue fats. It was suggested that the form in which the iron portion of the globin hemochromogen (the pigment responsible for the color of cured meats) exists determines the amount of rancidity development in tissues. Uncured cooked meat, in which the iron existed in the ferric state, showed high

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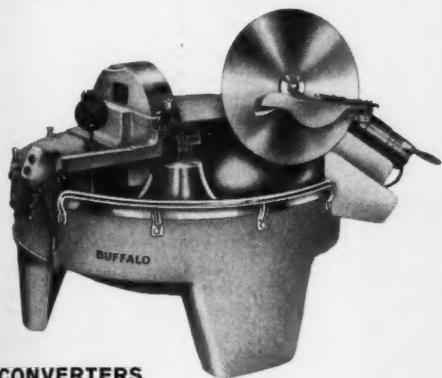
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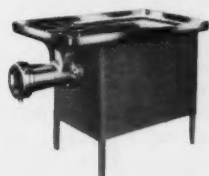
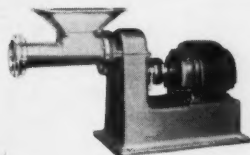
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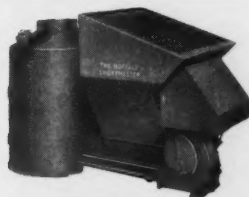
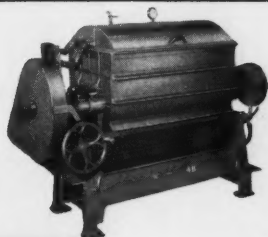
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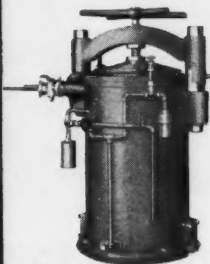
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rancidity levels shortly after cooking, whereas no such increase occurred in cured meat samples where the iron was in the ferrous state. However, on storage of cured meats, as the iron gradually changed from the ferrous to the ferric state there was a gradual increase in rancidity. The loss of the desirable cured meat color can, therefore, be delayed by avoiding light and higher temperatures, which will accelerate the change of the pigment.

A German report (*Die Fleischwirtschaft* 11:978) gives information on the changes occurring in surface and internal temperatures of beef

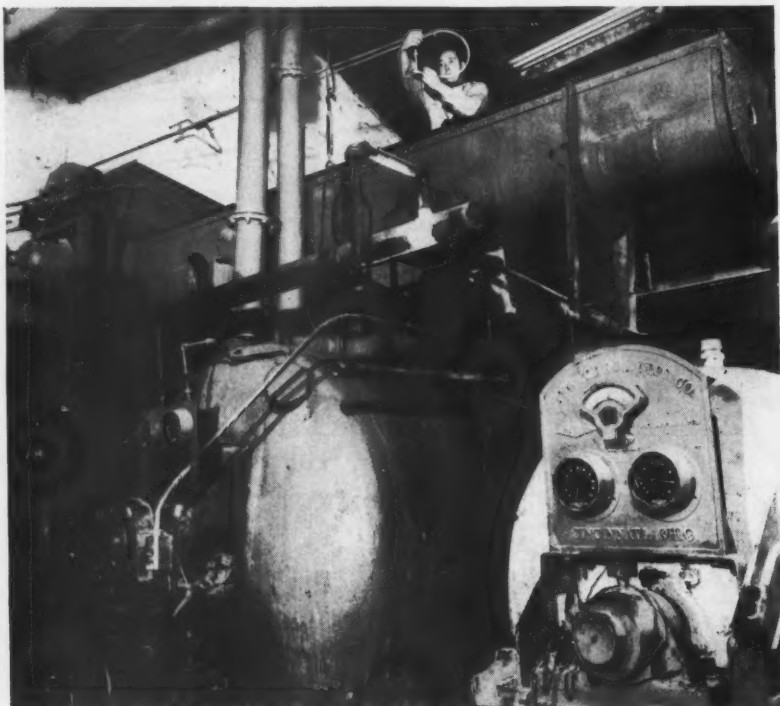
and pork carcasses during the conventional cooling process. Aside from the weight or size of the carcasses, the rate of cooling is determined by the amount of fat covering in pork and by the thickness or shape of the muscles in beef. The importance of rapid and continuous cooling is emphasized, as a temperature of 40° F. or lower is required to insure inhibition of the microorganisms present in and on meat during cooling. This temperature could not be reached in still air at 32 to 36° F. during a 24-hour period with anything except light pork carcasses. Therefore, the authors

suggest that better design is needed utilizing forced air circulation or else longer chilling is needed.

Nitsch of Germany investigated the possibility of using cutting plates made of plastics (*Die Fleischwirtschaft* 11:1003). One plastic was found to be suitable for use in large operations and two others for use in small shops. Four other plastics were rejected because of brittleness. It is within the realm of possibility that plastic plates could become standard equipment, but in the light of the new FDA laws in U. S. it would be unwise to proceed to adopt plastic equipment without approval from the FDA.

Orme and others (*J. An. Sci.* 18:1271) investigated the usefulness of various cannon bone measurements and of X-rays of the lumbar region of beef cattle as a possible index to muscling. Although there was a positive relationship between muscling and both X-rays and cannon bone measurements, the relationships are not enough.

Illinois workers added varying amounts of oat hulls to swine rations to ascertain if the hulls were responsible for the slower gains of pigs fed lightweight oats (*J. An. Sci.* 18:1356). Results showed the hulls apparently slowed down gains by decreasing the energy content of the ration and by decreasing feed intake. A similar study by Michigan workers (*J. An. Sci.* 18:1397) indicated that fiber in the form of alfalfa meal or wheat bran resulted in an increase in lean and primal cuts, but caused a decline in gains, feed efficiency and dressing percentage. Although the addition of fiber could be used to increase the amount of lean in hog carcasses, the decrease in efficiency would indicate the procedure is of questionable value.



Interior view of rendering plant. Airkem vaporizing unit is over conveyor.

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For over 20 years odor problems harassed this New Jersey rendering plant. When a residential development project brought new homes within 50 feet of the property, the problem became acute. New processing equipment and scheduled cooking of only selected materials failed to satisfy the community. Finally, the matter was taken into court.

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Cautions Beef Producers On Dangers In Use Of Chemicals

Ranchers and farmers must be "extra cautious" in continuing to use agricultural chemicals according to specifications, C. W. McMillan, secretary of the American National Cattlemen's Association, reminded cattlemen attending the recent 63rd annual convention of the group.

"Beef producers and feeders are determined to continue to produce a wholesome product for the consuming public," McMillan said.

"We are vitally interested that the wholesomeness of the product be maintained and, as equally important, to insure that the confidence the public holds for the wholesomeness of beef is not jeopardized."

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Find out how to lift lard from the "drug on the market" class to a high selling, high profit item. Write for full information on the sound, sensible Neatway Plan today.

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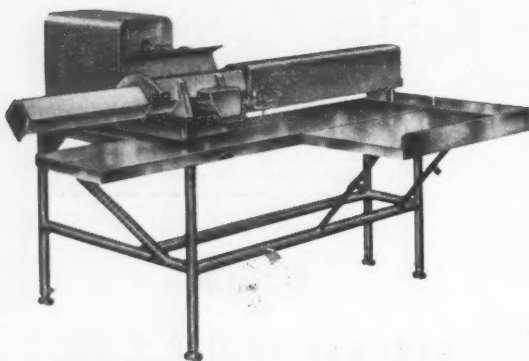
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Mepaco 4" x 4" x 27" ham mold yields a large boiled ham, four of which are equal in weight and number of slices to five or more hams of the smaller size required by other molding processes. This saves 20% in handling, 20% in space, and 20% in end pieces.

Mepaco 4" x 4" x 27" ham mold yields a product which is uniformly square and flat at both ends. This eliminates waste in trimming ends.

The first cost is the last cost, because the Mepaco Ham Mold requires no maintenance and no casings or other supplies.

For further information write Dept. P or teletype OA 532

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Consumers Will Pay More For Meat-Type Pork Cuts

Indiana shoppers demonstrated recently that many consumers are willing to pay more for leaner cuts of pork than for regular loins, Boston butts, picnics, hams, bacon and other pork cuts.

This was one of the findings of two 16-week consumer preference studies by Purdue University conducted in cooperation with several Indiana food marketing firms under the federal-state "matching fund" program.

Pork used in these tests was selected with utmost care. A buyer supplied live-graded, meat-type hogs to a packinghouse for 50¢ per cwt. more than the current market price. The packer then separated and regraded the carcasses to eliminate "counterfeits," "meatless wonders" and overfat hogs.

The animals then were cut up and substandard loins sorted out. All five primal cuts were used in testing buyers' choices. The first test took place in five Muncie, Ind., stores. Meat-type pork (labeled "Tend-R-Leen") and regular pork were offered at the same price.

Customers preferred the leaner pork, according to the findings. All cuts considered, lean outsold regular pork by more than 6 per cent. Meat-type ham took a 13 per cent lead over other ham; lean bacon sales were up 9 per cent over those of regular bacon.

Customers also were more selective with some pork cuts than with others. For cuts such as bacon, hams and shoulders, which contain fat on the inside, consumers preferred the meat-type pork. When buying cuts from which fat can be trimmed (center cut chops, pork loin cuts and loin roasts), the purchaser showed no preference between meat-type and regular cuts.

In a second test conducted in Terre Haute, Ind., the meat-type pork, under the brand name "Tend-R-Leen," was priced from 2¢ to 6¢ per lb. above regular pork. Results were again favorable—about 45 per cent of all the pork sold was meat-type even though the price difference was obvious to buyers.

Once more the customers' selection varied among individual cuts. Meat-type Boston butts and bacon were the only items that, when offered at a higher price, outsold the regular product. Other meat-type cuts accounted for 41 to 46 per cent of the sales of their respective cuts.

It is interesting to note that Boston butts, fresh picnics and semiboneless hams sold better at the 6¢

Bright Idea Turns 'Big Boy' Ground Beef Into Big Buy

TAKE two eager young businessmen, add a bright merchandising idea, as well as the practical facilities needed to make it click—and the result is an apparently successful marketing venture.

The venture concerns two principals, Ralph Winer and Alfred Karp, associated with Iowa Beef Co., Inc., Boston. Winer, who has been out of school only two years, is the son-in-law of the late Hyman Karp, who was president of the firm. Alfred Karp, who is a nephew of the late president, has been released from the armed forces recently.

The merchandising idea involves a do-it-yourself and self-hanging display kit



"BIG BOY" partners are Ralph Winer (left) and Alfred Karp.

for restaurants, cafes and retail markets to promote "Big Boy" ground beef patties—brainchild of the young businessmen.

Featured in the kit are: 1) a colorful display streamer for use on walls, mirrors, bumpers, etc., and 2) gummed-back numerals and display names ("sandwich" and "pattie plate") for use on the streamer to indicate the specific dish being served and its price. Retail stores can use the streamer to indicate the price per pound of the ground beef, according to Winer and Karp. It is not only colorful and eye-catching, but it can be read with ease.

To set up the display, the user need only cut out the appropriate numerals and display names on dotted lines, moisten the gummed backs of the cut-out units and paste them in a blank space provided on the display streamer. The streamer, which has its own back-sticking surface, can then be pasted anywhere in the restaurant or retail store.

With the aid of a Hollymatic patty-forming machine and a little merchandising ingenuity, the duo is hoping that "Big Boy" hamburger patties will result in big sales. Winer and Karp are putting in conveyerized equipment to handle meats from boning tables to grinders to patty formers to packaging machines.



price differential than at the 2¢ differential. Possibly, some consumers consider the price of an item to be an indication of quality, the study points out.

During the first 12 weeks of the test, no advertising was used to promote sales of the meat-type pork. The customers were allowed to base their decisions entirely on visual appraisal of the products.

In the 13th and 14th weeks of the study, advertising was used to influence consumers' decisions, including radio, television, local newspapers and paid store advertising.

This promotion schedule caused further sales shifts, varying again with individual cuts. Boston butts, pork loins and bacon with the "Tend-R-Leen" trademark increased in sales from 2 to 8 per cent

above their regular pork counterparts. On the other hand, sales of meat-type picnics and semiboneless hams dropped 11 and 6 per cent, respectively.

Everything considered, the promotional campaign raised the sale of meat-type pork 5.5 per cent, bringing sales of the leaner pork nearly up to those of regular pork.

Iowa Group Favors Promotion, Ending Of U. S. Beef Grading

The Iowa Livestock Feeders Association came out in favor of a midwestern beef council to conduct promotion of red meats during its annual meeting held recently in Ottumwa.

The association, affiliated with the Corn Belt Livestock Feeders As-

sociation, also favors the selling of beef carcasses on their merits, rather than relying on government beef carcass grading.

The association would initiate a market deduction program on a national basis to be financed and controlled by producers with no government supervision whatsoever.

Although the group did not recommend that imported beef be kept out of the country, they did urge that "realistic" quotas be imposed on beef imports.

Federal Meat Inspection Is Granted to Nine Plants

The Meat Inspection Division, U. S. Department of Agriculture, has granted meat inspection to nine plants. They are:

Swift & Company, P. O. Box 149, Union, Mo., and subsidiary Holiday Food Co.; Liberty Packing Co., 800 E. Las Vegas st., Colorado Springs, Colo.; Lone Star Packing Co., 3802 Cherry st., Houston 26, Tex.; Corn Belt Packing Co., Denison, Ia.; Gem Meat Products Corp., 142 Pleasant st., Lynn, Mass., and subsidiaries Custom Boneless Beef and Columbia Packing Co.; Klarer-Dixie, Inc., 127 Esteban st., Arabi, La.; Papan-drea's Frozen Food, Inc., 520 S. Logan st., Mishawaka, Ind.; Terre Haute Barbecue & Supply Co., 1728

S. 3rd st., Terre Haute, Ind., and Colorado Pizza Co., 2143 Court pl., Denver 5, Colo.

Meat inspection has been withdrawn from Central Packing Corp., 352 Johnson Ave., Brooklyn 6, N. Y.; Gencarelli Packing Co., 66½ Pierce st., Westerly, R. I.; Baconette Products Co., 1925 Glendale blvd., Los Angeles 26, Cal., and Losero's, 4117 W. Vickery blvd., mail, 514 S. Henderson st., Fort Worth, Tex.

Meat inspection has been extended to include Holly Packing Co. at John Morrell & Co. establishments in Los Angeles and in Oakland, California.

Changes in names of official establishments reported by the MID are: United Fryer and Stillman, Inc., 5300 Franklin st., mail, P. O. Box 6535, Stockyards Station, Denver 16, Colo., instead of Fryer & Stillman, Inc.; McFarland, Inc., 2922 S. Main st., mail, P. O. Box 126, Salt Lake City 16, Utah, instead of Archie McFarland & Son; El Dorado Packing Co.; 2011 8th st., North Bergen, N. J., instead of Engelhorn Packing Co.; S. Lotman & Son, Inc., 724 Callowhill st., Philadelphia 23, Pa., instead of Samuel Lotman, and Dinner-Redy Corp., 709 N. Kent st., mail, P. O. Box 814, Winchester, Va., instead of Dinner Ready of Virginia Corp.

New FDA Booklet Tells Consumers About Additives

A new Food and Drug Administration booklet entitled "What Consumers Should Know About Food Additives" has been published to answer the many questions people are asking about food additives and the new law, Commissioner George P. Larrick announced.

The booklet tells the story of how food additives came to be developed, why and how they are used in food production, why public health safeguards are necessary and how the new law works. It also gives factual information about many of the more important kinds of food additives and explains how the law controls two special classes of additives, pesticides and coal-tar colors, the Food and Drug Commissioner noted.

"We should not lose sight of the fact that food additives are an integral part of the tremendous progress being made in modern food technology," Commissioner Larrick said, "and that they are being safely used for a host of purposes that are beneficial to the general consuming public."

"Our whole system of food production, processing and distribution has undergone profound changes, and some of these are only partially or incorrectly understood by the

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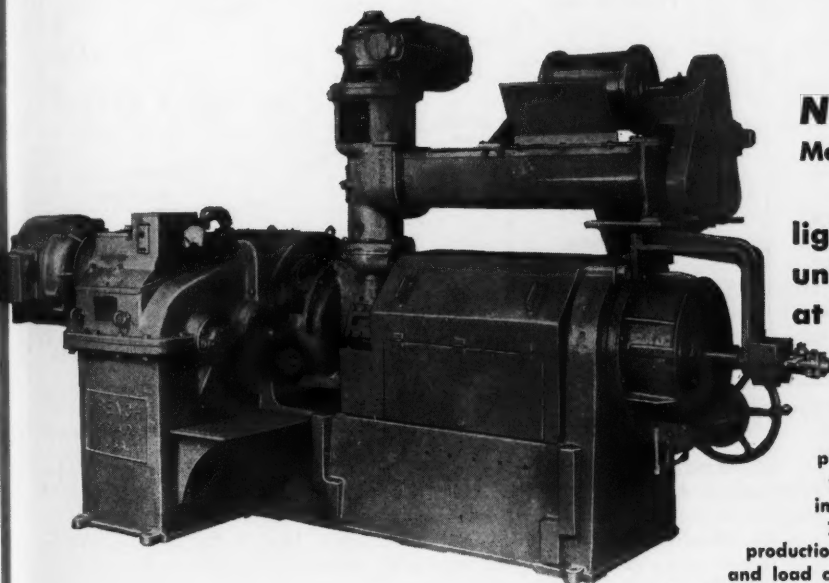
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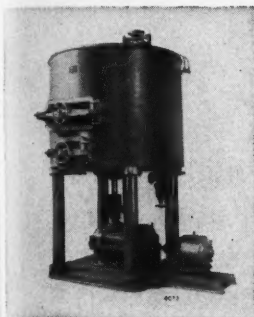
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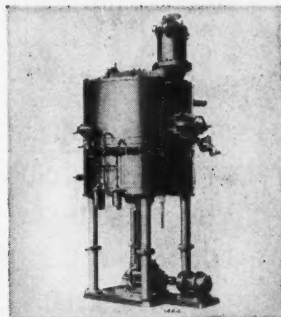
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producing cake of 8 to 10% residual
fat. New force-feed arrangement,
improved shaft design and large
7" diameter barrel assure increased
production capacity. Electronic feed
and load controls eliminate manual materials
handling. Exclusive FRENCH water-cooled cage,
push-button operation and many other advanced
features for today's automated production.



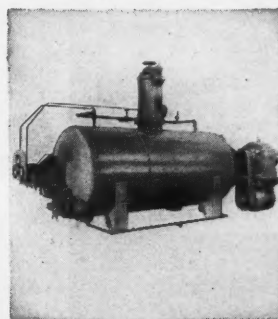
FRENCH Solvent Extractor

The exclusive FRENCH Azeotropic
Extractor assures maximum fat re-
covery with minimum handling.



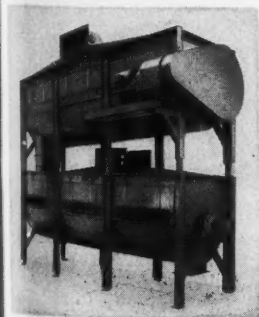
FRENCH

Drip Rendering Lard Cookers
Assure highest quality refined lard
—white, odorless, with high smoke
point.



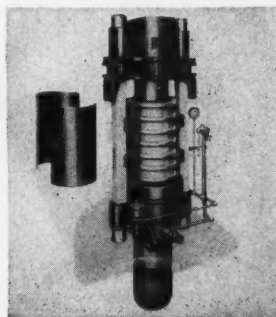
FRENCH Horizontal Melter

Exclusive drive unit permits
reduced shaft speeds with-
out loss in H.P. for wider
range application. Reduces
cooking time, assures
quieter, cleaner, more
efficient operation.



Feather Meal Dryer Equipment

Increases plant capacity. Reduces
drying time without scaling prob-
lems. Produces a lighter—more
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FRENCH

Hydraulic Curb Presses
With floating curb. Unusually heavy
construction for bigger yields and
lower operating and maintenance
costs.

THE **FRENCH** OIL MILL
MACHINERY CO.
PIQUA, OHIO—U. S. A.

- MECHANICAL SCREW PRESSES • COOKER-DRYERS
- SOLVENT EXTRACTION PLANTS
- FLAKING AND CRUSHING ROLLS

See French first for the finest in rendering equipment!

public. For example, we now have food preservatives and many other additives that are entirely safe, and some of them are even necessary to health when used in proper amounts. Food additives are being used to increase production, reduce cost, promote cleanliness, prevent spoilage, increase shelf life and improve the quality, appearance, texture and nutritional value of our foods. All this, I think, needs to be explained to the public."

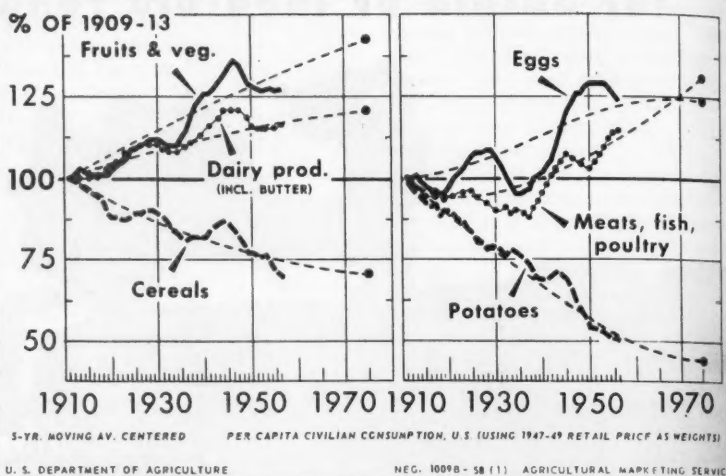
The booklet is available for 15¢ from the Superintendent of Documents, U.S. Government Printing Office, Washington 25, D. C.

Lard Price Spread Rises

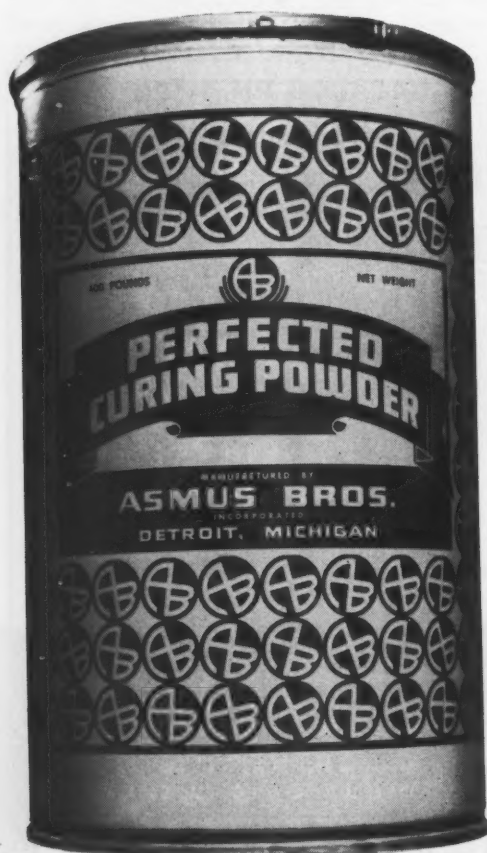
The USDA reports that the slaughter-to-retail price spread for a pound of lard rose from 7.9¢ in 1949 to 11.2¢ in 1958. The 3.3¢ increase included a rise of 2.2¢ for retailing and 1.1¢ for wholesaling. From 1949 to 1958, about 66.4 per cent of annual lard production was sold directly to consumers for food use, an average of 22.7 per cent was exported, and about 10 per cent was sold to shortening manufacturers. Use of lard in shortening increased in 1955 and 1956, when the price of lard dropped below soybean oil.

With Projections to 1975

TRENDS IN OUR EATING HABITS



SPEAKING before the marketing session at the convention of the National Canners Association, chief James P. Cavin of the USDA Agricultural Economics Division predicted that trends in U. S. per capita consumption of foods will develop about as shown by the "dashed" lines in the above chart between now and 1975. By that year total population may have risen to 215,000,000 to 240,000,000 persons, and disposable income per person to 175 per cent of its 1947-49 level. The most pronounced expansion in per capita consumption seems likely to take place in red meats, fruits and vegetables.



"ASMUS BROTHERS PERFECTED CURING POWDER IS A FREE-FLOWING, QUICK CURE GUARANTEED TO GIVE YOU THE FINEST RESULTS IN CURING HAMS, BACON, AND ALL SAUSAGE MEATS. PHONE, WRITE OR ASK THE ASMUS SALESMAN."

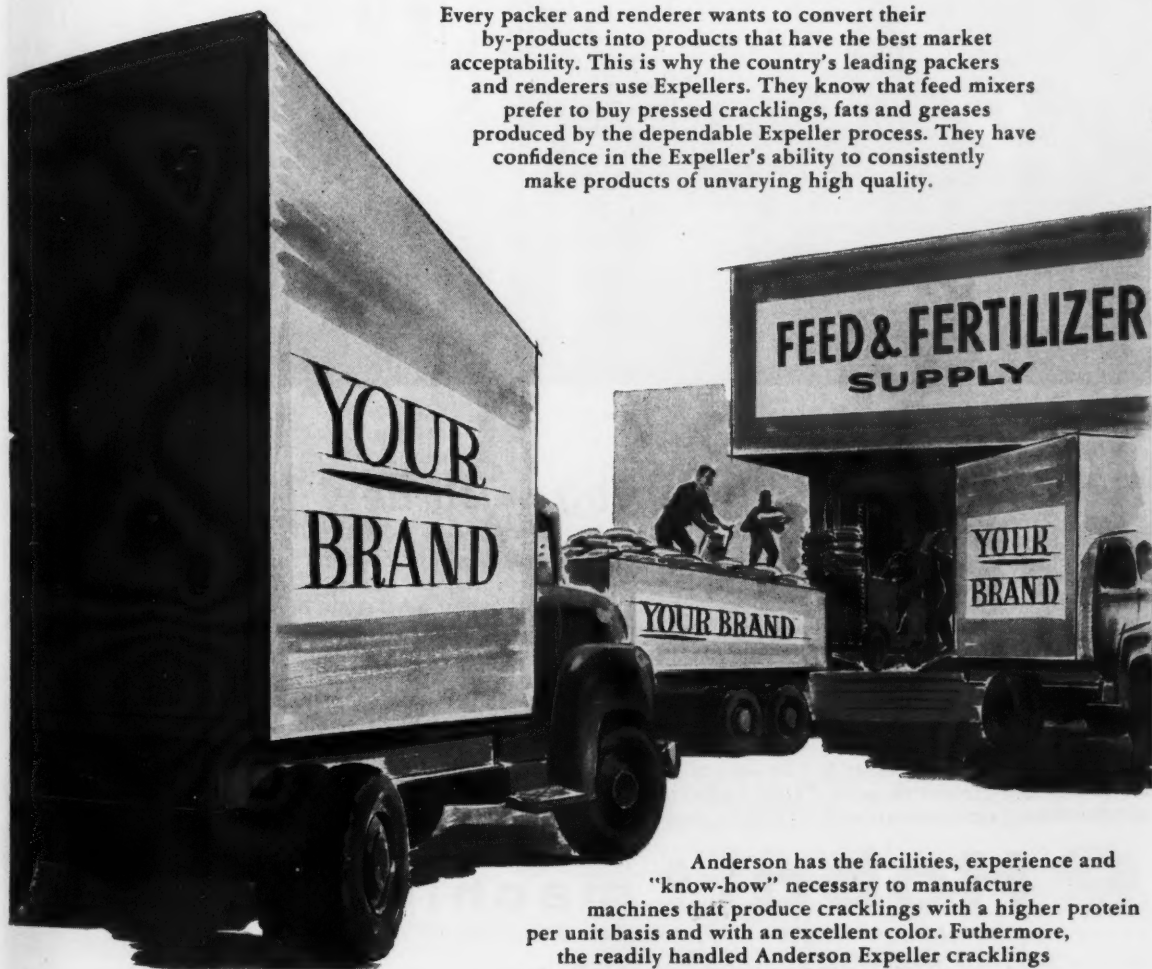
Asmus Brothers, Inc.

523 East Congress, Detroit 26, Michigan



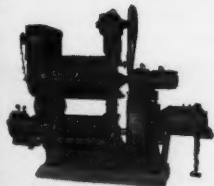
Convert your BY-PRODUCTS into the BEST BUY-PRODUCTS

Every packer and renderer wants to convert their by-products into products that have the best market acceptability. This is why the country's leading packers and renderers use Expellers. They know that feed mixers prefer to buy pressed cracklings, fats and greases produced by the dependable Expeller process. They have confidence in the Expeller's ability to consistently make products of unvarying high quality.



Anderson has the facilities, experience and "know-how" necessary to manufacture machines that produce cracklings with a higher protein per unit basis and with an excellent color. Furthermore, the readily handled Anderson Expeller cracklings are much easier and less costly to process.

You, too, will find Anderson Expellers the way to convert your BY-PRODUCTS into the BEST BUY-PRODUCTS! Write for Anderson's Crackling Expeller Catalog today!



See page F/An



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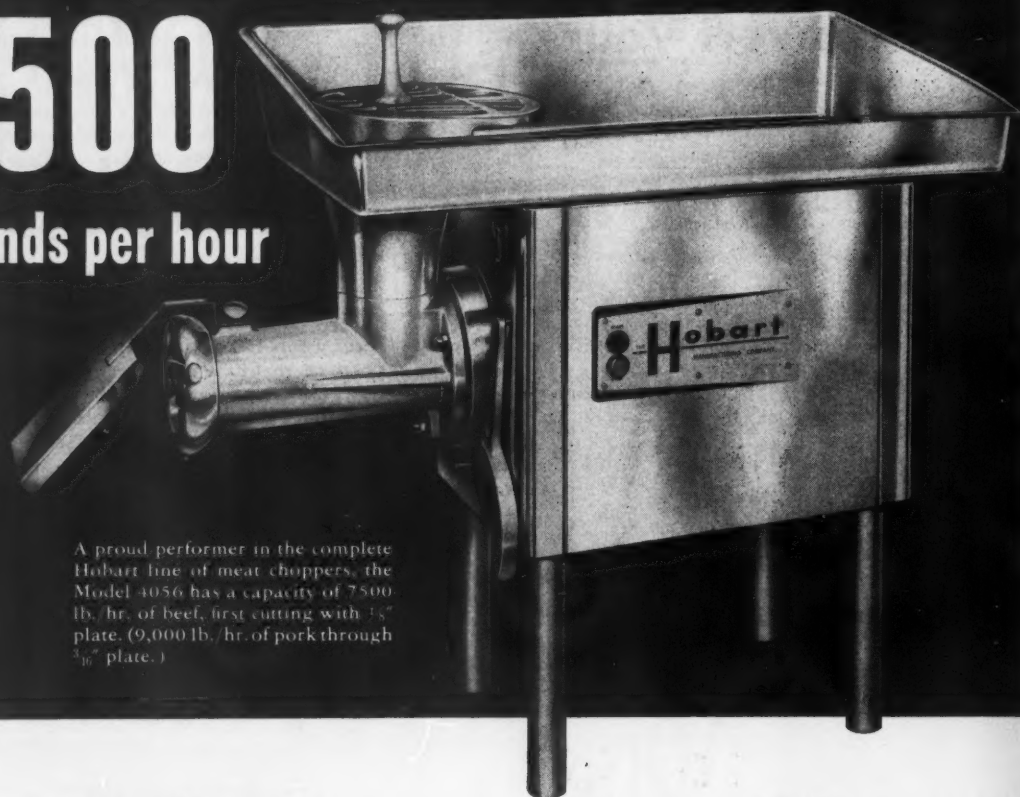
division of International Basic Economy Corporation

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Only ANDERSON makes EXPELLERS!

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A proud performer in the complete Hobart line of meat choppers, the Model 4056 has a capacity of 7500 lb./hr. of beef, first cutting with $\frac{1}{8}$ " plate. (9,000 lb./hr. of pork through $\frac{3}{16}$ " plate.)

Hobart quality chopping with new 10 hp. model

Here's the ideal meat chopper for continuous service in supermarkets and all other high-volume processors of fresh or frozen meats.

Powered by a Hobart-built 10 hp. motor, the Model 4056 features the proven Hobart principle of chopping... low-pressure, clean-cutting action eliminates crushing of meat found with other choppers, retains all the rich color and juices in the meat for maximum maintenance of bloom.

There is no sacrifice of safety for the sake of production in this new Hobart chopper. Large, high-clearance cast aluminum guard and unique bowl design combine to

guard against accidental contact with the worm. Simple, sure interlocks shut off motor current if pan with guard is raised or bowl is not in position.

High-back stainless steel pan permits dumping full tubs of meat without spillage. Precision-matched cylinder, worm and bowl are heavily tinned cast iron. Hobart design permits easy access of parts for easy cleaning... cylinder can be cleaned without removal from machine. Available in stainless steel or baked enamel housing. For full details on this or any of the seven quality meat choppers in the complete Hobart line, write: The Hobart Manufacturing Co., Dept. 213, Troy, Ohio.



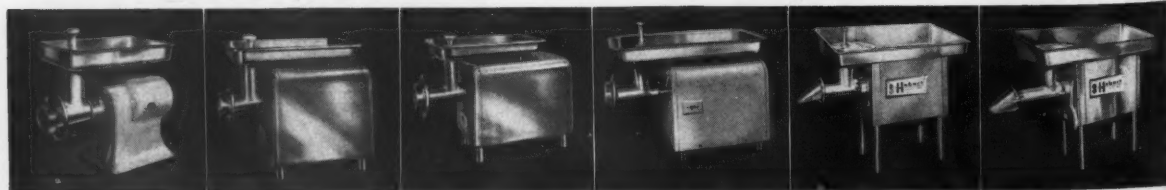
Hobart machines

A complete line by the World's Oldest and Largest Manufacturer of Computing Scales and Food Store, Kitchen, Bakery and Dishwashing Machines

Model 4046 further expands the complete meat chopper line better built by Hobart

Whatever your capacity requirements, you'll find highest productivity per hp. in one of the seven models of Hobart meat choppers. Each

features quality chopping, maximum sanitation and safety. Sales and factory-trained service in more than 200 district offices.



Model 4612 $\frac{1}{4}$ hp.

Model 4812 $\frac{1}{2}$ hp.

Model 4822 1 hp.

Model 4532 2 hp.

Model 4046 5 hp.

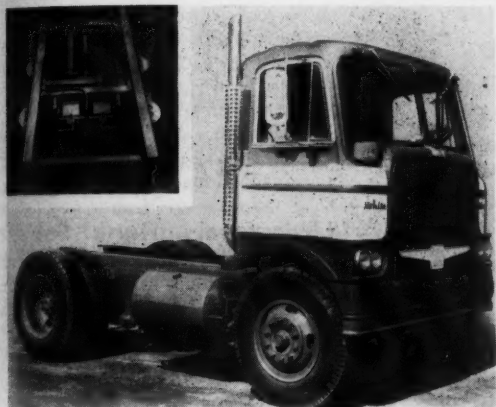
(With 46 Chopping End) (With 52 Chopping End)

Model 4046 5 hp.

NEW EQUIPMENT and Supplies

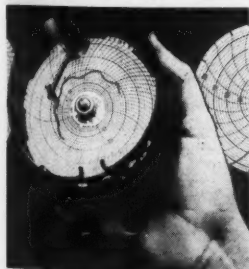
Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

TRACTOR (NE 871): Introduced by White Truck division of The White Motor Company, Cleveland, tractor combines air suspension and fiberglass cab design for highway transport. "Lobe-type" air suspension system on single rear drive axle (inset), developed for White by Clark Equipment Co., provides advantages of increased longevity and



less maintenance of equipment, cargo safety and improved driver comfort. Suspension, together with lightweight fiberglass cab and aluminum in some other components, helps increase legal payloads by up to 1,350 lbs. Powered by 220-hp. diesel engine, tractor has dimension of only 50 in. from bumper to back of cab, permitting the legal use of longer trailers.

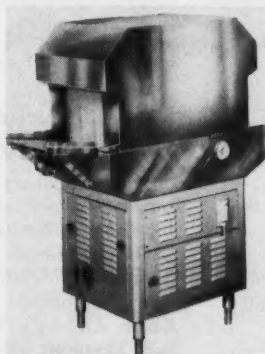
RECORDING THERMOMETER (NE 869): Introduced by The Pacific



Transducer Corp., Los Angeles, recording thermometer with dry stylus

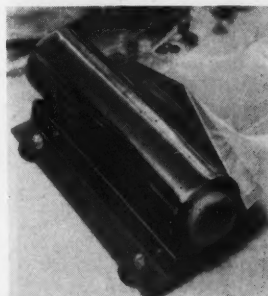
uses spring-wound clock movement. Overall dimensions are 3 15/16 in. diameter x 2 7/8 in. high; weight is 14 oz. Instrument is for permanent or temporary mounting in cold rooms, refrigerators, curing rooms, etc. Since thermometer uses a dry scribe, there is no ink to spill, freeze or run. Case is made of black anodized aluminum. Thermometer is offered in two temperature ranges—20° to 220°F. or —40° to —160°F.

SHRINK TUNNEL (NE 875): Fully automatic hot water shrink tunnel that eliminates product damage resulting from drop and



prolonged total immersion has been introduced by Cryovac division of W. R. Grace & Co., Cambridge, Mass. Continuous flow-through operation, with motor-driven stainless steel conveyor and flexible grid, carries packages through tunnel horizontally; uniform shrinkage of packaging material is achieved by water cascade from above and a forced spray from below. Medium in size, unit is designed to handle any Cryovac-packaged product up to 10 lbs. in weight and 11 in. wide x 9 1/2 in. high.

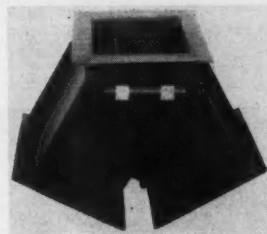
DISPENSERS (NE 834): Two new dispensers, developed by Roll-O-Sheets, Inc., St. Louis, permit meat packers to wrap lunch



meat with Saran Wrap, plastic film of The Dow Chemical Co., Midland, Mich. Made from anodized aluminum with a flange to

deliver the next sheet for ready taking, dispensers hold wrap from 6 to 18 in. wide and are sufficiently heavy to hold roll in place even when it is nearly depleted. Roll-O-Sheets also produces a 9- x 7-in. hot plate, 1 in. high, for heat-sealing the plastic material (used largely for wrapping sausage).

BIFURCATING GATES (NE 865): New line of bifurcating gates for diverting a stream of bulk material from one direction to another is available from The Bucket Elevator Co., Summit, N. J. Movement of gate is by tilt bar for hand operation or by air cylinder. Manufactured in stainless, galvanized or



carbon steel, units feature one removable side for easy cleaning. Standard size range is from 6 to 16 in. Flop-gate shaft on each unit rides in self-aligning bronze bearings.

DUST-GERM CONTROL (NE 841): Designated "Sani-Dust," chemical offers quick solution to sanitation and germ-control problems in meat packing plants, according to Talb Industries, Inc., Philadelphia. Chemical is applied to mops and cloths which then can be used on wood, tile, metal or plastic composition floors, shelving counters and all other dust-collecting surfaces normally wiped by cloth or mop. Chemically treated mops are said to sanitize floors, walls and equipment within 15 minutes after treatment.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (2-6-60).

Key Numbers

Name

Company

Address

THE NATIONAL PROVISIONER, FEBRUARY 6, 1960

Needham to Tell Feeders About Packer Problems

Lloyd L. Needham of Sioux City Dressed Beef, Inc., Sioux City, Ia., vice president of the National Independent Meat Packers Association, will be among the speakers at the annual convention of the Corn Belt Livestock Feeders Association on Wednesday and Thursday, February 10-11, in Kansas City. He will outline some of the problems faced by the meat packing industry on the second day of the convention.

Other speakers will include Dr. M. R. Clarkson, acting administrator of the Agricultural Research Service, U. S. Department of Agriculture; Lee Sinclair, deputy director of the ARS Livestock Division; O. R. Strackbein, chairman of the Nationwide Committee on Import-Export Policy, Washington, D. C., and Don Bartlett of Como, Miss., president, National Beef Council.

Protecting Freezer Floors

[Continued from page 38]

of them. The cooler foreman or the night watch service guard who checks the plant hourly notifies the engineering staff whenever this occurs. During each shift the unit

coolers are checked to see that they are functioning properly.

Management is convinced that the extra instrumentation of its coolers results in more efficient use of refrigeration equipment. The chart of temperatures for each of the coolers quickly pinpoints any malfunctioning of equipment which is promptly corrected by the engineering department, says Milbury. Without the instruments these conditions might be ignored until someone chanced to note an excessive shrinkage or a wetness of beef.

Union, Trucker to Keep Distance Another Year

The temporary restraining order put into effect last August preventing the Teamsters Union, Teamsters president James Hoffa and other Teamsters members from carrying out a threatened shut-down against Little Audrey's Transportation Co., Inc., Fremont, Neb., through picketing of terminals has been extended for a minimum of one year as the result of agreement by all parties.

In effect, the restraining order holds the organization drive of the Teamsters in check and means "business as usual" for the refriger-

ated motor carrier, according to officials of Little Audrey's. The firm is engaged in the transportation of meats from the Midwest to West.

The Teamsters organizing drive, which was to have started August 8, 1959, was assertedly aimed at crippling all over-the-road perishable food transportation. It was halted by a temporary federal court injunction on August 17.

City May Tighten Rules

The city council of Des Moines, Ia., has given preliminary approval to a proposed amendment that would make more detailed an ordinance regulating slaughterhouses not under federal inspection. It would elaborate on the requirements for construction, drainage and water facilities and on ante and post mortem inspections of animals.

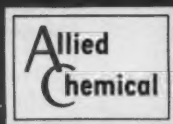
Little International Set

The 43rd annual Little International Livestock Exposition sponsored by the Block and Bridle Club of Pennsylvania State University, University Park, Pa., has been set for April 30. Purpose of the show is to give students practical training in the handling of livestock and to promote animal husbandry.

ALL



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is U.S.P.**



**SOLVAY PROCESS
DIVISION**
61 Broadway, New York 6, N. Y.

The flavor

STAYS

in your Stews — Hamburgers —
Meat Pies — Soups — Ravioli —
when you use

Denny's IRELAND

BONELESS-PROCESSING

BEEF

- Packed and assembled only at our Waterford plant
- 90% to 95% lean
- Packed separately in primal cuts
- Bright, fresh-frozen in polyethylene-lined 50 # boxes

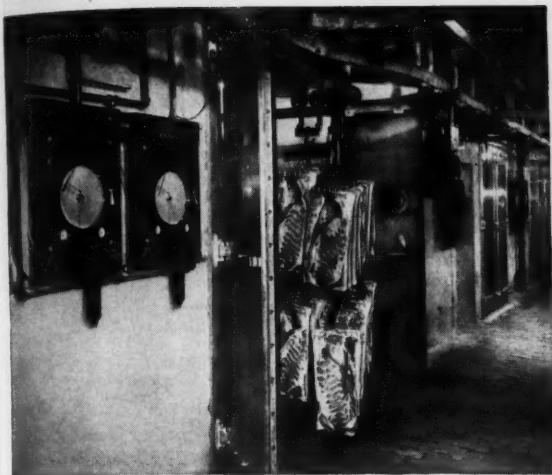
For more information on how you can profit by using DENNY'S IRELAND Processing Beef in your own food processing, write, wire or call collect to

George Stutz or Catherine Delaney at:

M. H. GREENEBAUM, INC.

Sole U.S.A. Representatives

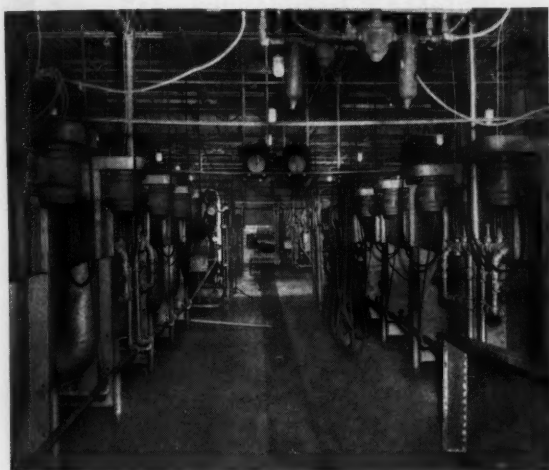
165 Chambers St., N. Y. 7, Digby 9-4300



TAYLOR SMOKEHOUSE CONTROLS regulate house humidity and temperature. A **FULSCOPE®** Recording Wet-and-Dry-Bulb Controller maintains desired moisture content and temperature in each house. Smoke density is regulated by dampers in ducts from smoke unit. System insures minimum shrinkage, minimum smoking time, uniform flavor and product quality. Hundreds in service.



TAYLOR SPW-7AV RETORT SYSTEM pictured above gives *completely automatic control* for either steam or water cooking, with or without pressure cooling. Can be changed from one to another in minutes. Operator simply sets pre-heat temperature and presses button; loads retort; sets cook temperature and presses start button. Taylor controls operate entire cook.



TAYLOR POULTRY SCALDING CONTROLS insure uniform temperature throughout the tanks. A **FULSCOPE** Recording Controller maintains precise temperatures in the first half of each tank and an Indicating Controller (not shown) regulates temperature at the other end. Result—water is kept constantly hot enough for faster plucking with perfect bloom.



TAYLOR HAM BOILING CONTROL SYSTEM for open tank cookers uses the **FULSCOPE** Limited Range Recording Controller to maintain precisely the proper boiling temperature. Insures a top quality uniform product, with minimum shrinkage, at the lowest possible cost. Keeping-quality is also improved. Chart record serves as double check on this vital phase of processing.

**One of these Taylor Control Systems
may solve your problem . . . save you money**

*Ask your Taylor Field Engineer, or write for Catalog 500MP.
Taylor Instrument Companies, Rochester, N. Y., and Toronto, Ont.*

***Taylor Instruments* MEAN ACCURACY FIRST**

How To Make More Money From By-Products & Offal



Improve
By-Product Quality &
Increase Grease Yield With-

WILLIAMS "NO-NIFE" HOGS & HAMMER MILLS

Whenever Williams has been permitted to help packers and renderers to more efficiently process their grease-producing stock and by-products, earnings have gone up and costs down while both production and quality have been improved. There is every reason to expect that this is what Williams can do for you:

Produce More And Better By-Products

Dry bones, tankage, cracklings or other by-product stock with grease content from 1% to 14%, perhaps higher, can be reduced to sizes as small as 8 mesh in a single operation! Finished size can be held constantly uniform with oversize particles and fines reduced to a negligible minimum. Output can be sharply increased without additional labor which will greatly lower the cost per ton.

Extract More Grease In Less Time

Regardless of extraction method, carcasses, entrails, meat scrap, green bones and other offal will yield more grease of better color, and without excessive heat, if reduced to uniform smaller size in a Williams. Proper hogging of dry stock for rendering produces far more grease than delivering the stock in large pieces to the cooker.

Let a Williams representative discuss it with you. There is no obligation whatever.

Write Today!

WILLIAMS ALSO MAKES:

- COMPLETE "Packaged" PLANTS engineered to deliver finished saleable by-products
- VIBRATING SCREENS
- STEEL BINS
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WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 North Ninth Street ST. LOUIS 6, MO.



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MEAN . . . WE . . . PUT . . .

THE . . . TASTE . . . IN

True to its tradition of affording only the finest products for the meat industry, Dottley's Merchandise Mart has as its source of supply a modern dairy which is unsurpassed for processing pure sodium of Caseinate, Lacto-Albumin and above all Dot-Lac, a high lactose binder fortified with Caseinate.

We also blend, in our new immaculate mixing room, only the finest natural and soluble spices to meet your trade demand.

Month after month we will keep you informed of our progress toward new products. We will continue to give you quality products at the lowest possible competitive prices.

Would you care for a sample of our natural or soluble spices? Or any of our merchandise? Workable samples are at your service. Feel free to ask for them. Call us collect or wire us today.

DOTTLEY'S MERCHANDISE MART, INC.

BLENDERS OF NATURAL AND SOLUBLE SPICES

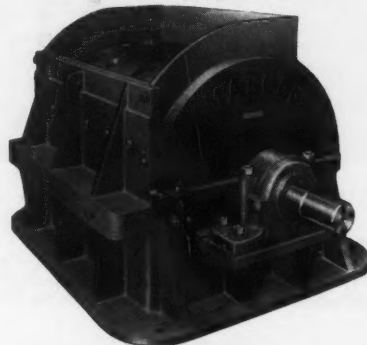
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FOR EXTRA PROFITS MAROLF SOLID ROTOR HOGS



Marolf Hogs are designed especially for the meat packing and rendering industries. Their rugged all steel construction and precision design and workmanship assure years of satisfactory performance with low maintenance.

Small staggered knives in a large diameter, one piece cylinder precision balanced for high speed, provide for a fine ground, uniform product. Knives lap each other making it virtually impossible for material to pass through without being ground. Knives and double anvil knives are adjustable for accurate sizing of material.

Operates at 1800 RPM allowing a substantial saving in motor cost. No special mounting devices are needed for smooth, vibration-free operation.

Many sizes to choose from. Write today for prices and complete information.

MAROLF & COMPANY, INC.

5667 Beach Drive—Seattle 16, Wash.

Mailing address—P.O. Box 3826—Seattle 24, Wash.

Manufacturers and distributors of a complete line of rendering equipment.

Food Faddism Is Compared To Payola, Quiz Scandals

The head of the National Live Stock and Meat Board has charged that "the activities of food faddists in the United States today could well be compared with the payola and television quiz scandals in the field of public deception."



C. F. NEUMANN

Carl F. Neumann, secretary-general manager and director of research of the Meat Board, said: "Food faddism has a much more direct effect on the American public than do scandals in the entertainment arena. The people who are victimized by the food faddists have their own health at stake to say nothing of the money they lose in the purchase of products of questionable value."

"We spend in this country upward of five hundred million dollars annually for dubious kinds of dietary supplements, concentrates, pills and capsules claimed to be 'curealls.' This phobia for supplements, pills and fad foods is one of the ironies of our time when you consider that agriculture and the food industry in this country make available ample amounts of all of the foods which provide the necessary nutrients for good health as recommended by the Food and Nutrition Board of the National Research Council."

"In our own phase of the industry, we can say unequivocally that this nation's meat supply is unsurpassed throughout the world and throughout history in nutritiousness, wholesomeness and quality."

Neumann continued: "Helping the faddists get a firm bite on the American public is the fact that the layman has been exposed to a preponderant amount of alarmist and scare-type material, both written and spoken, on such subjects as diet, obesity and heart disease with the emphasis on sensationalism rather than on accurate interpretation. Adding to the confusion are the many misleading claims made in television commercials and other advertisements for pills, patent medicines and some foods."

He noted that the Food and Drug Administration is taking a closer look at the unfounded claims being made in behalf of some foods and patent medicines. He called this a forward step in protecting the public's health and pocketbook.

Japanese Hide Team Believes Better Quality, Lower Freight and Promotion Would Build Market for U. S.

Predicting that Japan will continue to be an important market for surplus U.S. hides as cattle slaughter increases in this country, the Japanese hide study team that visited the United States last fall has recommended positive corrective measures in connection with some phases of the trans-Pacific trade. In order to maintain and retain this business the Japanese group made the following recommendations.

1. Abolition of the system of allocating dollars to the Japanese hide and leather industry and its replacement by an automatic approval system under which the industry could purchase any amount of hides for which it had dollars available.

2. Reduction in freight rates from the Pacific Coast to Japan. The Japanese claim that high freight rates from the West Coast, New York and Houston are impeding the trade in hides and point out that their most distant supplier (Argentina) ships

at \$1 below Houston and only \$4 higher than the U. S. Pacific Coast. Negotiations on this point are underway with the Pacific Steamship Conference.

3. Adoption by U. S. packers and dealers of the standards of the National Hide Association in selling their hides. Branding constitutes the greatest defect in U. S. hides, according to the Japanese, and U. S. practices in this area must be corrected if American hides are going to achieve equality with those of other countries. The Japanese acknowledge that considerable improvement has been made with regard to grub damage.

4. Participation in the promotion of leather shoes among the Japanese by American hide producers. It is pointed out that while production of footwear in Japan runs about 400,000,000 pairs annually, leather shoes account for only about 25,000,000 pairs of these.

Meat Inspection During Further Processing Is Vital, House Group Told

The Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, spoke out strongly in support of meat inspection during further processing operations, as well as in favor of lamb grading, during the recent hearing on lamb grading before the House committee on agriculture. The union also expressed opposition to the idea of processor-paid inspection.

Appearing before the committee, Arnold Mayer, the union's legislative representative, read a resolution adopted by the AMCBW executive board, which expressed fear that the consumers of meat and poultry products might lose both "a vital safeguard for their health and an important aid in determining quality."

The resolution continued: "These possible losses are 1) federal inspection during further processing operations of meat and poultry, and 2) meat grading."

"It is vital to consumer protection that meat and poultry be inspected during further processing operations (when it is being canned or processed into such meat or poultry products as sausage, meat pies, soup, et cetera).

"The inspection is a safeguard against the deterioration and adulteration which may occur in meat

and poultry between the time of slaughter and processing. Also, it prevents the use of further processing operations as a dumping ground for those cheap and impure products which cannot pass inspection. Finally, it guards against the adulteration of the product by the non-meat items used in further processing, such as easily spoiled vegetables.

"It has been suggested that meat and poultry processors be made to pay for the further processing inspection. In this way, the proponents of this view argue, consumers can have their inspection and yet not have to pay for it. Unfortunately, neither part of this argument is true. Consumers would still pay the bill in several forms, especially in higher prices. And—even more important—the integrity of the inspection would suffer. Experience has shown that when the company whose product is to be inspected hires and pays for the inspection, then the firm will be able to exert a variety of pressures on the inspection program. Instead of being a panacea, the idea of processor-paid inspection, if instituted, would do harm to the consumer-protective purposes of inspection.

"As a whole, the attempt to save money by weakening or cutting out inspection of further processing operations is pennywise and pound foolish. The savings which may show up in the budget of the inspection agencies will be spent many times

over by health agencies and individual families."

In its arguments against the proposed suspension of lamb grading, the executive board said that such suspension would not only be a "consumer loss in itself, but it could bring still further harm. It could be used as the opening wedge to do away with all meat and poultry grading."

Arkansas Action Delayed

The Arkansas State Board of Health has delayed until its April meeting, at least, a decision on whether to change its regulations on the composition of sausage products as requested by the Arkansas Independent Meat Packers Association. AIMPA asked the board last October to permit the use of more nonfat dry milk solids and moisture in sausage products.

Armour-Huron Expansion

An expansion program scheduled for completion this spring at the Armour and Company plant in Huron, S. D., is expected to raise the beef kill capacity about two-thirds, the lamb kill about one-third and employment more than one-third, says Gilbert Lewis, plant manager.

NEW TRADE LITERATURE

Blast Chilling (NL 1043): A four-page brochure explains the use of carbon dioxide liquid in a new process (blast chilling) for attaining desired shipping temperature immediately after loading railroad cars and trucks. Issued by Pure Carbonic Company, division of Air Reduction Co., Inc., New York City, the brochure describes the method of operation, prime benefits and the economies to be derived from use of blast chilling.

Container Program (NL 1062): Fruehauf Trailer Company, Detroit, is offering a 14-page booklet entitled "The Fruehauf General American System," which describes and illustrates the concept of containerization and functioning of the firm's GATX container program. Applications, operating principles, advantages and general specifications of the system's three basic elements—container, chassis and G-85 rail car—are presented.

Spray Nozzles (NL 1034): Four-page folder, issued by Link-Belt Co., Chicago, gives detailed information on the new "Quik-Clamp" non-clogging spray nozzle, as well as the

standard U-bolt type unit. Tables cover dimensions, nozzle discharge vs. pressure, spray width and specifications, along with installation instructions for both types.

"Ideas on Ice" (NL 1065): A 50-page booklet released by Scotsman Ice Machines, Queen Products division, King-Seeley Corp., Albert Lea, Minn., presents construction features, dimensions and advantages of the firm's line of ice making machines. One section is devoted to illustrating the advantages of ice machines in a great variety of fields. The booklet also offers tips on care of the machines.

Water Knives (NL 1045): A 12-page bulletin on "Rex" water knives for different types of washing, cleaning and cooling operations has been published by Chain Belt Co., Milwaukee. The literature contains knife selection data, complete specifications and application information.

Refrigerated Truck Insulation (NL 1066): A 12-page illustrated booklet containing detailed information on insulation of refrigerated truck bodies and trailers has been published by the Insulation division of Armstrong Cork Co., Lancaster, Pa. The brochure deals with the use of air barrier treatment, methods of eliminating air infiltration and general considerations in insulating refrigerated bodies.

Shock-Absorber Door (NL 1049): Sheet #2059 presents a complete description of the shock-absorber cold storage door made by Clark Door Co., Inc., Newark, N.J. Construction features, drawings and price lists are featured on the sheet.

Drying Equipment (NL 1052): Gas Atmospheres, Inc., Cleveland, has released a bulletin describing drying equipment available for removal of moisture from low pressure gas or air streams. The literature also contains curves showing the per cent of moisture by volume at various temperatures and the dewpoint related to moisture content per 1,000 cu. ft. of gas or air.

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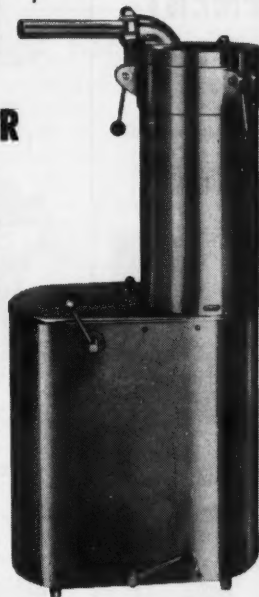
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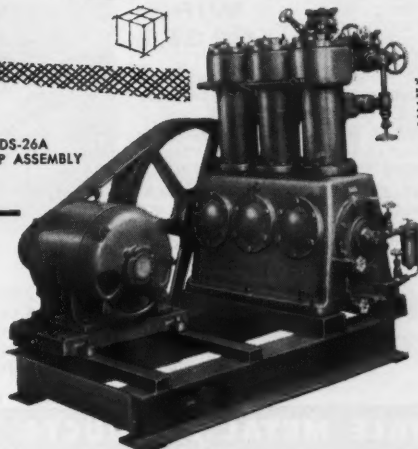


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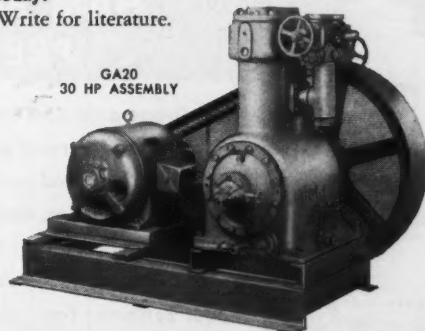


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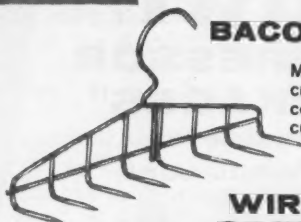
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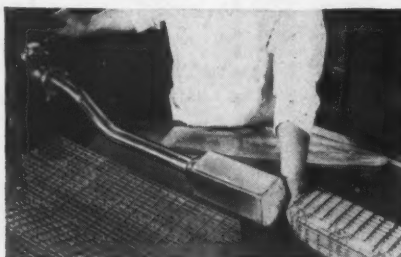
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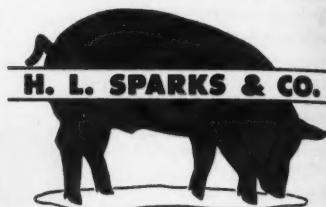
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ALL MEAT . . . output, exports, imports, stocks

Meat Production, Hog Slaughter Decline

Meat production under federal inspection continued to decline in the week ended January 30 as volume of output for the period fell to 437,000,000 lbs. from 466,000,000 lbs. for the previous week. However, current production held moderately above last year's volume of 414,-000,000 lbs. for the same January week, due largely to beef. Hog kill held a relatively narrow edge in numbers over last year. Estimated slaughter and meat production by classes appear below as follows:

| Week Ended | BEEF | | PORK | |
|---------------|--------|------------|--------------|------------|
| | Number | Production | Number | Production |
| | M's | Mil. lbs. | (Excl. lard) | |
| Jan. 30, 1960 | 355 | 214.4 | 1,440 | 197.0 |
| Jan. 23, 1960 | 385 | 234.8 | 1,510 | 205.8 |
| Jan. 31, 1959 | 327 | 200.9 | 1,394 | 187.5 |

| Week Ended | VEAL | | LAMB AND MUTTON | | TOTAL MEAT PROD. |
|---------------|--------|------------|-----------------|------------|------------------|
| | Number | Production | Number | Production | |
| | M's | Mil. lbs. | M's | Mil. lbs. | Mil. lbs. |
| Jan. 30, 1960 | 100 | 11.2 | 275 | 14.0 | 437 |
| Jan. 23, 1960 | 95 | 10.6 | 290 | 14.8 | 466 |
| Jan. 31, 1959 | 99 | 11.0 | 288 | 14.6 | 414 |

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

| AVERAGE WEIGHT AND YIELD (LBS.) | | | | | |
|---------------------------------|--------|---------|------|---------|------------|
| Week Ended | CATTLE | | HOGS | | LARD PROD. |
| | Live | Dressed | Live | Dressed | |
| Jan. 30, 1960 | 1,060 | 604 | 238 | 137 | |
| Jan. 23, 1960 | 1,070 | 610 | 237 | 136 | |
| Jan. 31, 1959 | 1,078 | 614 | 236 | 135 | |

| Week Ended | CALVES | | SHEEP AND LAMBS | | Per cwt. | Mil. lbs. |
|---------------|--------|---------|-----------------|---------|----------|-----------|
| | Live | Dressed | Live | Dressed | | |
| Jan. 30, 1960 | 200 | 112 | 104 | 51 | — | 47.7 |
| Jan. 23, 1960 | 200 | 112 | 104 | 51 | — | 48.5 |
| Jan. 31, 1959 | 196 | 111 | 104 | 51 | 14.1 | 46.3 |

Meat Imports Rise In December; Below 1958

Foreign meat entered the United States in larger volume in December, after dropping to a several-month low in November. December volume of 78,608,732 lbs. was up from 62,546,567 lbs. imported in November, but slightly smaller than the 81,251,238 lbs. shipped in during December 1958. Shipments from Australia at 28,776,173 lbs. were up sharply above such movement in November and nearly nine times the December 1958 volume of 3,275,665 lbs. U. S. meat imports by country of origin in December are listed below as follows:

| Country of origin | Beef, Veal | | L & M | Pork | Cured meats | |
|-------------------|------------|-----------|-------|-----------|-------------|-----------|
| | Pounds | Pounds | | | Beef | Pork |
| | | | | | Pounds | Pounds |
| Argentina | | | | | 440,725 | |
| Australia | 24,632,216 | 4,061,756 | | 5,185 | | |
| Brazil | | | | | 127,117 | |
| Canada | 1,667,842 | 14,770 | | 2,800,717 | 15,714 | 636,315 |
| Denmark | | | | | | 1,999 |
| Germany | | | | | | 85,341 |
| Holland | | | | | | 13,568 |
| Ireland | 5,263,725 | | | | | 16,784 |
| Mexico | 3,007,274 | | | | | |
| New Zealand | 11,651,721 | 1,323,063 | | 5,046 | | |
| Paraguay | | | | | 26,575 | |
| Poland | | | | | | |
| Uruguay | | | | | | |
| All others | 2,943,657 | | | 7,914 | 45,057 | 10,653 |
| Totals—Dec. 1959 | 49,166,435 | 5,399,589 | | 2,818,862 | 655,188 | 764,660 |
| Dec. 1958 | 38,844,900 | 1,376,054 | | 6,586,227 | 13,204,608 | 1,221,706 |

| Country of origin | Canned meats | | Sausage (treated) | General miscel. | Totals |
|-------------------|--------------|------------|-------------------|-----------------|------------|
| | Beef | Pork | | | |
| | Pounds | Pounds | Pounds | Pounds | Pounds |
| Argentina | 5,442,231 | 14,392 | | 576,184 | 6,473,532 |
| Australia | 71,640 | | | 5,376 | 28,776,173 |
| Brazil | 905,117 | | | 198 | 1,032,432 |
| Canada | 21,461 | 482,213 | 6,767 | 5,524 | 292,359 |
| Denmark | | 3,689,799 | 325,974 | 249,434 | 840 |
| Germany | | 223,744 | 676 | 45,505 | 355,336 |
| Holland | | 3,053,056 | 57,769 | 3,867 | 3,128,260 |
| Ireland | | | | | 5,280,509 |
| Mexico | | | | | 3,007,274 |
| New Zealand | | | | | 12,979,830 |
| Paraguay | 452,451 | | | | 479,026 |
| Poland | | 2,296,875 | 251,577 | 1,984 | 2,550,438 |
| Uruguay | 945,535 | 18,000 | | | 963,535 |
| All others | | 25,322 | 169,088 | 154,553 | 3,370,661 |
| Totals—Dec. 1959 | 7,838,435 | 9,803,401 | 811,851 | 458,953 | 891,358 |
| Dec. 1958 | 7,048,977 | 10,953,203 | 1,068,300 | 160,428 | 786,835 |

U.S. WEEKLY MEAT IMPORTS

Arrivals of foreign meats at various east and west coast ports for specific periods were reported in pounds as follows:

WEST COAST PORTS
Week ended, Jan. 22, 1960
San Francisco: from Australia—1,255,743 boneless beef, 30,616 carcass lamb. New Zealand—287,732 boneless beef, 33,313 carcass beef, 145,464 beef cuts, 50,388 boneless mutton, 201 carcass lamb, 11,532 lamb cuts. Canada—119,807 pork, 1,242 cured pork. Denmark—12,112 canned pork. Uruguay—34,000 canned beef.
Los Angeles: from Australia—499,055 boneless beef, 2,700 canned beef. Mexico—145,321 boneless beef, 42,899 carcass beef, 1,456 miscel. beef cuts. New Zealand—794,338 boneless beef. Argentina—46,800 canned beef, 7,200 miscel. meats. Brazil—54,000 canned beef. Denmark—444,221 canned pork.
Spokane: from New Zealand—22,502 frozen bone-in steer carcasses, 19,849 hindquarters of ox beef.
Portland: from Paraguay—44,974 canned beef.
Seattle: from Canada—330 fresh beef, 180 canned pork, 13,964 cured pork, 51,467 fresh pork Australia—58,325 fresh beef, 61,645 fresh mutton. New Zealand—199,710 fresh beef.

| NEW YORK, BOSTON, PHILADELPHIA | | |
|--------------------------------|-----------------|-----------|
| Week ended, Jan. 23, 1960 | | |
| Australia— | boneless beef | 325,486 |
| | carcass lamb | 71,667 |
| Canada— | carcass veal | 88,940 |
| | miscel. meats | 32,860 |
| Iceland | boneless beef | 2,357,242 |
| New Zealand— | boneless beef | 3,853,325 |
| | boneless mutton | 393,825 |
| | carcass lamb | 195,558 |
| Argentina— | canned beef | 197,096 |
| Brazil— | canned beef | 72,000 |
| Denmark— | canned pork | 233,765 |
| Holland— | canned pork | 183,096 |
| Ireland— | boneless beef | 517,596 |
| Paraguay— | canned beef | 72,000 |
| Uruguay— | canned beef | 22,500 |

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, Dec. 1959-58, as reported to THE PROVISIONER:

| | December | |
|--------------|----------|--------|
| | 1959 | 1958 |
| Cattle, head | 35,717 | 31,711 |
| Calves, head | 18,109 | 16,885 |
| Hogs, head | 19,389 | 20,821 |
| Sheep, head | 48,120 | 40,417 |

Meat and lard production for December was reported in pounds as follows:

| | December | |
|-------------------|------------|------------|
| | 1959 | 1958 |
| Sausage | 8,493,083 | 8,267,224 |
| Pork and beef | 13,382,487 | 11,032,836 |
| Lard, substitutes | 807,746 | 938,993 |
| Totals | 22,683,316 | 20,238,753 |

As of Dec. 31, 1959, California had 123 meat inspectors. Plants under state inspection totaled 361, and plants under state approved municipal inspection numbered 50.

Check Rise in Meat Prices

The rising trend of the last few weeks in meat prices was checked in the week ended January 26 as the average wholesale price index settled to 91.7 from 92.5 for the previous week. However, the general level of consumer commodities rose to 119.5 from 119.3 for the week before. The same indexes for the corresponding week last year were 102.8 and 119.5 per cent, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent for the corresponding January period.

PROCESSED MEATS . . . SUPPLIES

December Volume Of Meat Food Processing Largest For Five-Week Period In More Than Four Years

Meat and meat food products rolled off processors' conveyors and work tables in the five-week period of December at the largest rate in more than four years. Volume of production for the period at

1,825,706,000 lbs. compared with 1,629,504,000 lbs. in the corresponding five weeks of 1958. The last larger volume was about 1,902,000,000 lbs. in November 1955.

Sausage production totaled 151,-

114,000 lbs. for a moderate increase over the 139,193,000 lbs. turned out in the same five weeks of 1958. However, volume of meat loaves, head cheese, chili, etc. at 17,388,000 lbs. was down from 17,681,000 lbs. for the previous year.

Processors also handled a larger volume of lard and bacon.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—NOVEMBER 29, 1959 THROUGH JANUARY 2, 1960 COMPARED WITH CORRESPONDING PERIOD, NOVEMBER 30, 1958 THROUGH JANUARY 3, 1959

| | Nov. 29, 1959- Jan. 2, 1960 | Nov. 30, 1958- Jan. 3, 1959 | 52 Weeks 1959 | 53 Weeks 1958 |
|--|--------------------------------|--------------------------------|------------------|------------------|
| Placed in cure— | | | | |
| Beef | 15,057,000 | 15,168,000 | 154,058,000 | 164,282,000 |
| Pork | 353,861,000 | 324,274,000 | 3,588,038,000 | 3,335,952,000 |
| Other | 331,000 | 89,000 | 1,709,000 | 1,098,000 |
| Smoked and/or dried— | | | | |
| Beef | 4,915,000 | 4,216,000 | 52,429,000 | 50,031,000 |
| Pork | 266,836,000 | 240,033,000 | 2,643,647,000 | 2,355,832,000 |
| Cooked Meat— | | | | |
| Beef | 7,691,000 | 7,608,000 | 86,468,000 | 86,762,000 |
| Pork | 32,687,000 | 32,007,000 | 295,901,000 | 294,145,000 |
| Other | 147,000 | 300,000 | 2,155,000 | 2,859,000 |
| Sausage— | | | | |
| Fresh finished | 28,041,000 | 24,878,000 | 269,208,000 | 229,312,000 |
| To be dried or semi-dried | 12,411,000 | 11,760,000 | 128,449,000 | 131,181,000 |
| Franks, wieners | 53,989,000 | 50,442,000 | 666,428,000 | 662,881,000 |
| Other, smoked, or cooked | 56,673,000 | 52,113,000 | 640,240,000 | 635,680,000 |
| Total sausage | 151,114,000 | 139,193,000 | 1,704,325,000 | 1,659,054,000 |
| Loaf, head cheese, chili, jellied prod. | 17,388,000 | 17,681,000 | 202,359,000 | 207,437,000 |
| Steaks, chops, roasts | 52,826,000 | 46,734,000 | 577,525,000 | 537,038,000 |
| Meat extract | 465,000 | 188,000 | 3,940,000 | 1,768,000 |
| Sliced bacon | 99,481,000 | 90,749,000 | 1,075,830,000 | 947,812,000 |
| Sliced, other | 25,222,000 | 21,852,000 | 275,555,000 | 255,270,000 |
| Hamburger | 26,929,000 | 15,591,000 | 202,874,000 | 179,393,000 |
| Miscellaneous meat product | 16,294,000 | 15,038,000 | 180,517,000 | 136,148,000 |
| Lard, rendered | 242,480,000 | 202,501,000 | 2,208,443,000 | 1,918,608,000 |
| Lard, refined | 173,517,000 | 142,430,000 | 1,631,058,000 | 1,462,734,000 |
| Oil stock | 8,172,000 | 6,464,000 | 82,447,000 | 65,948,000 |
| Edible tallow | 28,097,000 | 31,405,000 | 324,759,000 | 331,079,000 |
| Compound containing animal fat | 67,141,000 | 61,165,000 | 730,647,000 | 700,007,000 |
| Oleomargarine containing animal fat | 13,529,000 | 5,975,000 | 120,379,000 | 69,698,000 |
| Canned product (for civilian use and Dept. of Defense) | 224,532,000 | 208,844,000 | 2,231,859,000 | 2,198,118,000 |
| Totals* | 1,825,706,000 | 1,629,504,000 | 18,213,412,000 | 16,940,945,000 |

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, NOVEMBER 29, 1959—JANUARY 2, 1960

| | Pounds of Finished Product— | Consumer Packages or Shelf Sizes (under 3 lbs.) |
|--|-----------------------------|---|
| Luncheon meat | 16,972,000 | 16,879,000 |
| Canned hams | 26,441,000 | 1,004,000 |
| Corned beef hash | 482,000 | 6,701,000 |
| Chili con carne | 988,000 | 12,305,000 |
| Viennas | 209,000 | 5,120,000 |
| Franks, wieners | | |
| in brine | 5,000 | 434,000 |
| Deviled ham | 74,000 | 851,000 |
| Other potted or deviled meat food products | 4,000 | 2,589,000 |
| Tamales | 253,000 | 2,716,000 |
| Sliced dried beef | 34,000 | 377,000 |
| Chopped beef | | 396,000 |
| Meat stew (all product) | 225,000 | 10,880,000 |
| Spaghetti meat products | 173,000 | 9,719,000 |
| Tongue (other than pickled) | 52,000 | 110,000 |
| Vinegar pickled products | 1,142,000 | 1,108,000 |
| Bulk sausage | | 752,000 |
| Hamburger, roasted or corned beef, meat and gravy | 577,000 | 8,782,000 |
| Soups | 1,053,000 | 52,456,000 |
| Sausage in oil | 572,000 | 483,000 |
| Tripe | | 363,000 |
| Brains | | 183,000 |
| Loins and picnics | 3,233,000 | 28,000 |
| All other meat with meat and/or meat by-products—20% or more | 449,000 | 6,100,000 |
| Less than 20% | 819,000 | 18,657,000 |
| Totals | 53,754,000 | 158,994,000 |

DOMESTIC SAUSAGE

| | |
|---|-------------|
| Pork sausage, bulk, (cl. lb.) | |
| in 1-lb. roll | 29 @ 33½ |
| Pork saus., sheep cas., in 1-lb. package | 47 @ 52 |
| Franks, casing, in 1-lb. package | 61½ @ 69 |
| Franks, skinless, in 1-lb. package | 47 |
| Bologna, ring, bulk | 42½ @ 47 |
| Bologna, a.c., bulk | 35 @ 39½ |
| Smoked liver, n.c., bulk | 46½ @ 52 |
| Smoked liver, a.c., bulk | 36 @ 43½ |
| Polish sausage, self-service pack. | 61 @ 69 |
| New Eng. lunch spec. | 58 @ 62 |
| Olive loaf, bulk | 45 @ 53 |
| Blood and tongue, n.c. | 50 @ 68 |
| Blood, tongue, a.c. | 50 @ 64 |
| Pepper loaf, bulk | 50 @ 64½ |
| Pickle & Pimento loaf | 45 @ 53 |
| Bologna, a.c., sliced | |
| 6, 7-oz. pack. doz. | 2.80 @ 3.60 |
| New Eng. lunch spec., sliced, 6, 7-oz. doz. | 3.66 @ 4.92 |
| O.L. sliced, 6, 7-oz. doz. | 2.66 @ 3.84 |
| P.L. sliced, 6-oz. doz. | 3.40 @ 4.80 |
| P&P loaf, sliced, 6, 7-oz., dozen | 2.51 @ 3.60 |

DRY SAUSAGE

| | |
|------------------------|-------------|
| Cervelat, ch. hog buns | 1.02 @ 1.04 |
| Thuringer | .64 @ 66 |
| Farmer | .86 @ 88 |
| Holsteiner | .74 @ 76 |
| Salami, B.C. | .94 @ 96 |
| Salami, Genoa style | 1.03 @ 1.05 |
| Salami, cooked | .49 @ 51 |
| Pepperoni | .85 @ 87 |
| Sicilian | 1.00 @ 1.03 |
| Goteborg | .86 @ 88 |
| Mortadella | .60 @ 62 |

CHGO. WHOLESALE

SMOKED MEATS

| | |
|---|-----|
| Wednesday, Feb. 3, 1960 | |
| Hams, skinned, 14/16 lbs. (av.) | 44 |
| Hams, skinned, 14/16 lbs. wrapped | 45½ |
| Hams, skinned, 16/18 lbs. wrapped | 43 |
| Hams, skinned, 16-18 lbs., ready-to-eat, wrapped | 44½ |
| Bacon, fancy, de-rind, 8/10 lbs., wrapped | 34 |
| Bacon, fancy sq. cut, seedless, 10/12 lbs., wrapped | 31 |
| Bacon, No. 1, sliced 1-lb. heat seal, self-service pkg. | 44 |

SPICES

(Basis Chicago, original barrels, bags, bales)

| | |
|------------------------------|-----------|
| Whole Ground grain for saus. | |
| All-spice, prime | 86 96 |
| Resifted | 99 1.01 |
| Chili pepper | 56 |
| Chili powder | 56 |
| Cloves, Zanzibar | 60 65 |
| Ginger, Jamaica | 54 60 |
| Mace, fancy Banda | 3.50 3.90 |
| East Indies | 2.95 |
| Mustard flour, fancy | 43 |
| No. 1 | 38 |
| West Indies nutmeg | 1.82 |
| Paprika, Spanish | 65 |
| Cayenne pepper | 63 |
| Pepper: | |
| Red, No. 1 | 56 |
| White | 1.42 1.50 |
| Black | 84 89 |

SAUSAGE CASINGS

(Cl. prices quoted to manufacturers of sausage)

| | |
|-------------------------------|-------------|
| Beef rounds: (Per set) | |
| Clear, 29/35 mm. | 1.20 @ 1.30 |
| Clear, 35/38 mm. | 1.25 @ 1.35 |
| Clear, 35/40 mm. | 1.05 @ 1.10 |
| Clear, 38/40 mm. | 1.15 @ 1.25 |
| Clear, 44 mm./up | 1.90 @ 2.05 |
| Not clear, 40 mm./dn. | 75¢ 85 |
| Not clear, 40 mm./up | 85¢ 95 |
| Beef weasands: (Each) | |
| No. 1, 24 in./up | 13¢ 15 |
| No. 1, 22 in./up | 16¢ 18 |
| Beef middles: (Per set) | |
| Ext. wide, 2½ in./up | 3.60 @ 3.85 |
| Spec. wide, 2½-2½ in. | 2.65 @ 2.90 |
| Spec. med. 1½-2½ in. | 1.75 @ 2.00 |
| Narrow, 1½ in./dn. | 1.15 @ 1.30 |
| Beef bung caps: (Each) | |
| Clear, 5 in./up | 35¢ 39 |
| Clear, 4½-5 inch | 25¢ 30 |
| Clear, 4-4½ inch | 17¢ 19 |
| Clear, 3½-4 inch | 14¢ 17 |
| Beef bladders, salted: (Each) | |
| 7½ in./up, inflated | 21 |
| 6½-7½ in., inflated | 14 |
| 5½-6½ in., inflated | 12 @ 14 |
| Pork casings: (Per hank) | |
| 29 mm./down | 4.45 @ 4.55 |
| 29/32 mm. | 4.35 @ 5.00 |
| 32/35 mm. | 3.20 @ 3.35 |
| 35/38 mm. | 2.50 @ 2.75 |
| 38/42 mm. | 2.25 @ 2.50 |
| Hog bungs: (Each) | |
| Sow, 34 inch cut | 62¢ 64 |
| Export, 34 in. cut | 53¢ 57 |
| Large prime, 34 in. | 42¢ 45 |
| Med. prime, 34 in. | 29¢ 32 |
| Small prime | 16¢ 22 |
| Middle, cap off | 70¢ 75 |
| Hog skips | 7¢ 10 |
| Hog runners, green | 15¢ 20 |

| | |
|---------------------------|-------------|
| Sheep casings: (Per hank) | |
| 26/28 mm. | 5.25 @ 5.45 |
| 24/26 mm. | 5.25 @ 5.35 |
| 22/24 mm. | 4.15 @ 4.35 |
| 20/22 mm. | 3.65 @ 3.75 |
| 18/20 mm. | 2.70 @ 2.80 |
| 16/18 mm. | 1.35 @ 1.45 |

CURING MATERIALS

| | |
|--|---------|
| Nitrite of soda, in 400-lb. Cwt. | |
| bbls., del. or f.o.b. Chgo | \$11.98 |
| Pure refined gran. nitrate of soda | 5.65 |
| Pure refined powdered nitrate of soda | 8.65 |
| Salt, paper sacked, f.o.b. | |
| Chgo. gran. carlots, ton | 30.50 |
| Rock salt in 100-lb. bags, f.o.b. wharf, Chgo | 28.50 |
| Sugar: | |
| Raw, 96 basis, f.o.b. N.Y. | 5.90 |
| Refined standard cane gran., deliv'd. Chgo. | 9.20 |
| Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% | 8.65 |
| Dextrose, regular: | |
| Celolose, (carlots, cwt.) | 7.41 |
| Ex-warehouse, Chicago | 7.56 |

SEEDS AND HERBS

| | | |
|------------------------|--------------|--|
| (cl. lb.) | Whole Ground | |
| Caraway seed | 28 33 | |
| Cominos seed | 51 56 | |
| Mustard seed | | |
| fancy | 23 | |
| yellow Amer. | 17 | |
| Oregano | 37 46 | |
| Coriander | | |
| Morocco, No. 1 | 20 24 | |
| Marjoram, French | 54 63 | |
| Sage, Dalmatian, No. 1 | 59 66 | |

FRESH MEATS... Chicago and outside

CHICAGO

Feb. 2, 1960

CARCASS BEEF

| | |
|------------------------------------|-----------|
| Steers, gen. range: (carlots, lb.) | |
| Prime, 700/800 | none qtd. |
| Choice, 500/600 | 43 |
| Choice, 600/700 | 41 |
| Good, 700/800 | 39n |
| Good, 600/700 | 38½ |
| Bull | 34½ |
| Commercial cow | 28½ |
| Canner-cutter cow | 30 |

PRIMAL BEEF CUTS

| | |
|--------------------------|-----------|
| Prime: (Lb.) | |
| Rounds, all wts. | 56 |
| Tr. loins, 50/70 (cl) 81 | @ 98 |
| Sq. chuck, 70/90 | 39½ @ 40½ |
| Arm. chuck, 80/110 | 37½ @ 38 |
| Briskets (cl) | 33 @ 33½ |
| Ribs, 25/35 (cl) | 61 @ 66 |
| Navels, No. 1 | 10½ @ 10¾ |
| Flanks, rough No. 1 | 11½ |
| Choice: | |
| Hindqtrs., 5/800 | 52 |
| Foreqtrs., 5/800 | 34 |
| Rounds, 70/90 lbs. | 53½ @ 54 |
| Tr. loins, 50/70 | 68 @ 74 |
| Sq. chuck, 70/90 | 39½ @ 40½ |
| Arm. chuck, 80/110 | 37½ @ 38 |
| Ribs, 25/30 (cl) | 59 @ 62 |
| Ribs, 30/35 (cl) | 54 @ 55 |
| Briskets (cl) | 33 @ 33½ |
| Navels, No. 1 | 10½ @ 10¾ |
| Flanks, rough No. 1 | 11½ |
| Good (all wts.): | |
| Sq. chucks | 39 @ 40 |
| Rounds | 51 @ 52 |
| Briskets | 32 @ 33 |
| Ribs | 48 @ 50 |
| Loins, trim'd. | 62 @ 65 |

COW, BULL TENDERLOINS

| | |
|------------------|-------------|
| C&C grade, fresh | Job lots |
| Cow, 3 lbs./down | 80 @ 85 |
| Cow, 3/4 lbs. | 90 @ 97 |
| Cow, 4/5 lbs. | 98 @ 1.05 |
| Cow, 5 lbs./up | 1.12 @ 1.17 |
| Bull, 5 lbs./up | 1.12 @ 1.17 |

CARCASS LAMB

| | |
|-------------------|---------------|
| (cl prices, cwt.) | |
| Prime, 30/45 | 41.00 @ 42.00 |
| Prime, 45/55 | 38.00 @ 39.00 |
| Prime, 55/65 | 37.00 @ 38.00 |
| Choice, 30/45 | 41.00 @ 42.00 |
| Choice, 45/55 | 39.00 @ 40.00 |
| Choice, 55/65 | 38.00 @ 39.00 |
| Good, all wts. | 36.00 @ 38.00 |

PACIFIC COAST WHOLESALE MEAT PRICES

| | Los Angeles Feb. 2 | San Francisco Feb. 2 | No. Portland Feb. 2 |
|------------------------------|-----------------------|-------------------------|------------------------|
| FRESH BEEF (Carcass): | | | |
| STEER: | | | |
| Choice, 5-600 lbs. | \$44.00 @ 46.00 | \$45.00 @ 46.00 | \$45.00 @ 46.00 |
| Choice, 6-700 lbs. | 42.50 @ 45.00 | 43.00 @ 45.00 | 43.50 @ 45.50 |
| Good, 5-600 lbs. | 41.00 @ 44.00 | 43.00 @ 44.00 | 43.00 @ 45.00 |
| Good, 6-700 lbs. | 40.00 @ 41.00 | 41.00 @ 42.00 | 42.00 @ 44.50 |
| COW: | | | |
| Commercial, all wts. | 31.00 @ 33.00 | 33.00 @ 36.00 | 34.50 @ 35.50 |
| Utility, all wts. | 29.00 @ 32.00 | 29.00 @ 31.00 | 32.50 @ 34.00 |
| Canner-cutter | 26.00 @ 30.00 | 27.00 @ 29.00 | 30.00 @ 33.00 |
| Bull, util. & com'l. | 40.00 @ 43.00 | 38.00 @ 40.00 | 39.00 @ 42.00 |
| FRESH CALF: | | | |
| Choice, 200 lbs./down | 50.00 @ 54.00 | None quoted | 43.00 @ 53.00 |
| Good, 200 lbs./down | 49.00 @ 54.00 | 48.00 @ 52.00 | 41.00 @ 51.00 |
| LAMB (Carcass): | | | |
| Prime, 45-55 lbs. | 40.00 @ 42.00 | 39.00 @ 43.00 | 38.00 @ 41.00 |
| Prime, 55-65 lbs. | 38.00 @ 40.00 | 37.00 @ 40.00 | None quoted |
| Choice, 45-55 lbs. | 40.00 @ 42.00 | 39.00 @ 43.00 | 38.00 @ 41.00 |
| Choice, 55-65 lbs. | 38.00 @ 40.00 | 37.00 @ 40.00 | None quoted |
| Good, all wts. | 37.00 @ 41.00 | 37.00 @ 41.00 | 37.00 @ 39.50 |
| FRESH PORK (Carcass): | | | |
| 120-180 lbs., U.S. No. 1-3 | None quoted | None quoted | 22.50 @ 24.00 |
| LOINS: | | | |
| 8-10 lbs. | 36.00 @ 39.00 | 38.00 @ 40.00 | 37.00 @ 41.00 |
| 10-12 lbs. | 36.00 @ 39.00 | 40.00 @ 42.00 | 37.00 @ 41.00 |
| 12-16 lbs. | 36.00 @ 39.00 | 37.00 @ 40.00 | 37.00 @ 40.00 |
| PICNICS: | | | |
| 4-8 lbs. (Smoked) | 28.00 @ 32.00 | 28.00 @ 32.00 | 29.00 @ 35.00 |
| HAMS: | | | |
| 12-16 lbs. | 41.00 @ 51.00 | 48.00 @ 52.00 | 47.00 @ 50.00 |
| 16-18 lbs. | 40.00 @ 48.00 | 41.00 @ 45.00 | 45.00 @ 48.00 |

NEW YORK

Feb. 2, 1960

CARCASS BEEF AND CUTS

| | |
|------------------------|-------------|
| Prime steer: (cl, lb.) | |
| Carcass, 6/700 | 46½ @ 49 |
| Carcass, 7/800 | 46½ @ 49½ |
| Carcass, 8/900 | 46 @ 49 |
| Hinds, 6/700 | 56 @ 63 |
| Hinds, 7/800 | 56 @ 62 |
| Rounds, cut across, | |
| flank off | 54 @ 59 |
| Rds., dia. bone, f.o. | 55 @ 60 |
| Short loins, untrim. | 80 @ 98 |
| Short loins, trim. | 1.00 @ 1.26 |
| Flanks | 14 @ 19 |
| Ribs | 57 @ 66 |
| Armchucks | 39 @ 44 |
| Briskets | 33 @ 40 |
| Plates | 12 @ 17 |

| | |
|-----------------------|----------|
| Choice steer: | |
| Carcass, 6/700 | 44½ @ 47 |
| Carcass, 7/800 | 43 @ 44½ |
| Carcass, 8/900 | 42 @ 44 |
| Hinds, 6/700 | 53 @ 58 |
| Hinds, 7/800 | 53 @ 57 |
| Rounds, cut across, | |
| flank off | 53½ @ 58 |
| Rds., dia. bone, f.o. | 54½ @ 59 |
| Short loins, untrim. | 57 @ 69 |
| Short loins, trim. | 74 @ 69 |
| Flanks | 13 @ 18 |
| Ribs | 48 @ 58 |
| Armchucks | 38 @ 43 |
| Briskets | 32 @ 39 |
| Plates | 11 @ 16 |

| | |
|-----------------------|----------|
| Good steer: | |
| Carcass, 6/700 | 42 @ 44½ |
| Carcass, 7/800 | 41½ @ 44 |
| Hinds, 6/700 | 53 @ 54 |
| Hinds, 7/800 | 51 @ 54 |
| Rounds, cut across, | |
| flank off | 52½ @ 57 |
| Rds., dia. bone, f.o. | 53½ @ 57 |
| Short loins, untrim. | 52 @ 56 |
| Short loins, trim. | 67 @ 85 |
| Flanks | 13 @ 18 |
| Ribs | 45 @ 53 |
| Armchucks | 37 @ 41 |

PHILA. FRESH MEATS

Feb. 2, 1960

| | |
|--|----------|
| STEER CARCASS: (Local, lb.) | |
| Choice, 5/700 | 44 @ 45½ |
| Choice, 7/800 | 43½ @ 45 |
| Good, 5/800 | 41½ @ 44 |
| Hinds, ch., 140/170 | 51 @ 55 |
| Hinds, gd., 140/170 | 49 @ 52 |
| Rounds, choice | 53 @ 57 |
| Rounds, good | 52 @ 55 |
| Full loin, choice | 48 @ 52 |
| Full loin, good | 45 @ 48 |
| Ribs, choice | 53 @ 57 |
| Ribs, good | 45 @ 51 |
| Armchucks, ch. | 38 @ 41 |
| Armchucks, gd. | 38 @ 39 |
| STEER CARCASS: (non-local, lb.) | |
| Choice, 5/700 | 44 @ 45 |
| Choice, 7/800 | 43 @ 44½ |
| Good, 5/800 | 41 @ 43 |
| Hinds, ch., 140/170 | 52 @ 54 |
| Hinds, gd., 140/170 | 49 @ 51 |
| Rounds, choice | 54 @ 57 |
| Rounds, good | 52 @ 55 |
| Full loin, choice | 47 @ 52 |
| Full loin, good | 45 @ 48 |
| Ribs, choice | 53 @ 57 |
| Ribs, good | 46 @ 50 |
| Armchucks, ch. | 39 @ 41 |
| Armchucks, gd. | 38 @ 39 |

| | |
|------------------------------------|---------|
| VEAL CARC., LB.: Local West | |
| Prime, 90/150 | None |
| Choice, 90/150 | 55 @ 59 |
| Good, 50/90 | 48 @ 54 |
| Good, 90/120 | 50 @ 56 |
| LAMB CARC., LB.: Local West | |
| Prime, 45/55 | 39 @ 42 |
| Prime, 35/45 | 42 @ 44 |
| Choice, 30/45 | 42 @ 44 |
| Choice, 45/5 | 39 @ 42 |
| Good, 30/45 | 37 @ 41 |
| Good, 45/55 | 36 @ 40 |

CHGO. PORK SAUSAGE

MATERIALS—FRESH

| | |
|----------------------------|----|
| Pork trimmings: (Job lots) | |
| 40% lean, barrels | 13 |
| 50% lean, barrels | 15 |
| 80% lean, barrels | 31 |
| 95% lean, barrels | 37 |
| Pork, head meat | 24 |
| Pork cheek meat | |
| trimmed, barrels | 30 |
| Pork cheek meat, untrimmed | 25 |

FANCY MEATS

| | |
|------------------------|------|
| (cl prices) | |
| Veal breads, 6/12-oz. | 1.33 |
| 12-oz./up | 1.51 |
| Beef livers, selected | 37 |
| Beef kidneys | 24 |
| Oxtails, ¾-lb., frozen | 19 |

VEAL SKIN-OFF

| | |
|----------------------------|---------|
| (non-locally dr., cl, lb.) | |
| Prime carcass, 90/120 | 62 @ 67 |
| Prime carcass, 120/150 | 61 @ 66 |
| Choice carcass, 90/120 | 51 @ 56 |
| Choice carc., 120/150 | 49 @ 56 |
| Good carcass, 90/120 | 45 @ 50 |
| Good carcass, 120/150 | 45 @ 49 |
| Choice calf, all wts. | 42 @ 46 |
| Good calf, all wts. | 37 @ 41 |

CARCASS LAMB

| | |
|----------------------------|----------|
| (non-locally dr., cl, lb.) | |
| Prime, 35/45 | 41 @ 44 |
| Prime, 45/55 | 40 @ 44 |
| Prime, 55/65 | 39 @ 43 |
| Choice, 35/45 | 41 @ 44 |
| Choice, 45/55 | 38 @ 43 |
| Choice, 55/65 | 36½ @ 40 |
| Good, 35/45 | 37 @ 40 |
| Good, 45/55 | 38 @ 40 |
| Good, 55/65 | 37 @ 39 |
| (Carlots, lb.) | |
| Choice, 35/45 | 39 @ 43 |
| Choice, 45/55 | 37 @ 42 |
| Choice, 55/65 | 35½ @ 39 |

CARCASS BEEF

| | |
|----------------------|----------|
| (Carlots, lb.) | |
| Steer, choice, 6/700 | 43½ @ 46 |
| Steer, choice, 7/800 | 42 @ 43½ |
| Steer, choice, 8/900 | 41 @ 43 |
| Steer, good, 6/700 | 41 @ 43½ |
| Steer, good, 7/800 | 40 @ 43 |
| Steer, god, 8/900 | 38 @ 39 |

Phila., N. Y. Fresh Pork

| | |
|---------------------------------------|----------|
| PHILADELPHIA: (local, cl, lb.) | |
| Reg., loins, 8/12 | 37 @ 40 |
| Reg., loins, 12/16 | 35 @ 37 |
| Boston Butts, 4/8 | 28 @ 30 |
| Spareribs, 3/down | 35 @ 37 |
| Spareribs, 3/5 | 29 @ 32 |
| Skinned hams, 10/12 | 38½ @ 40 |
| Skinned hams, 12/14 | 37½ @ 39 |
| Picnics, S.S. 4/6 | 24 @ 26 |
| Picnics, S.S. 6/8 | 23 @ 25 |
| Bellies, 10/14 | 19 @ 21 |
| NEW YORK: (box lots, lb.) | |
| Reg. loins, 8/12 | 36 @ 42 |
| Reg. loins, 12/16 | 35 @ 40 |
| Hams, sknd, 12/16 | 39 @ 45 |
| Boston butts, 4/8 | 29 @ 30 |
| Regular picnics, 4/8 | 23 @ 30 |
| Spareribs, 3/down | 36 @ 42 |

CHGO. FRESH PORK AND PORK PRODUCTS

| | |
|--------------------------|---------|
| Feb. 2, 1960 | |
| Hams, skinned 10/12 | 38 |
| Hams, skinned, 12/14 | 37 |
| Hams, skinned, 14/18 | 36 |
| Picnics, 4/8 lbs. | 21½ |
| Picnics, 6/8 lbs. | 21 |
| Pork loins, boneless | 58 |
| Shoulders, 16/dn. | 24 |
| (Job lots, lb.) | |
| Pork livers | 9½ @ 10 |
| Tenderloins, fresh, 10's | 69 @ 70 |
| Neck bones, bbls. | 7 |
| Feet, s.c. bbls. | 7 |

OMAHA DENVER MEATS

| | |
|-------------------------|-----------------|
| Omaha, Feb. 3, 1960 | |
| (Carcass carlots, cwt.) | |
| Choice steer, 6/700 | 42.75 |
| Choice steer, 7/800 | 40.75 |
| Choice steer, 8/900 | 38.75 |
| Good steer, 6/800 | 37.50 @ 38.50 |
| Choice heifer, 5/700 | 41.00 @ 42.00 |
| Good heifer, 5/700 | 36.50 |
| Cow, can-cut. | 29.00 |
| Denver, Feb. 3, 1960 | |
| Choice steer, 6/700 | \$41.00 @ 42.00 |
| Choice steer, 7/800 | 40.00 @ 40.50 |
| Choice steer, 8/900 | 37.50 @ 38.50 |
| Choice steer, 9/1000 | 36.50 |
| Good steer, 8/800 | 35.50 |
| Choice heifer, 5/600 | 41.25 @ 41.50 |
| Choice heifer, 6/700 | 40.50 @ 41.00 |

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlott basis, Chicago price zone, Feb. 3, 1960)

| SKINNED HAMS | | | | BELLIES | | | |
|-----------------|--------------------|-----------|--|------------------------------|-------------------|---------|--|
| F.F.A. or fresh | | Frozen | | F.F.A. or fresh | | Frozen | |
| 37 1/4 | 10/12 | 37 1/4 | | 19n | 6/8 | 19n | |
| 37 | 12/14 | 37 | | 19 | 8/10 | 19 | |
| 36 3/4 | 14/16 | 36 | | 19 | 10/12 | 19 | |
| 34 1/4 | 16/18 | 34 1/4 | | 19 | 12/14 | 19 | |
| 34 | 18/20 | 34 | | 17 | 14/16 | 17 | |
| 34 | 20/22 | 34 | | 16 1/2 | 16/18 | 16 1/2 | |
| 34 | 22/24 | 34n | | 15 | 18/20 | 15 | |
| 34 | 24/26 | 34 | | D.S. BRANDED BELLIES (CURED) | | | |
| 34 | 25/30 | 34 | | n.q. | 20/25 | 14n | |
| 33 | 25/up, 2s in | 33 | | n.q. | 25/30 | 13 1/2n | |
| PICNICS | | | | FAT BACKS | | | |
| F.F.A. or fresh | | Frozen | | Frozen or fresh | | Cured | |
| 21 | 4/6 | 21 | | 5 3/4n | 6/8 | 7n | |
| 20 1/2 | 6/8 | 20 1/2 | | 5 3/4n | 8/10 | 7a | |
| 19 1/2n | 8/10 | 19 1/2n | | 6n | 10/12 | 7n | |
| 19 1/2n | 10/12 | 19 1/2n | | 8n | 12/14 | 8 1/2n | |
| 19 1/2 | f.f.a. 8/up 2's in | 19 1/2n | | 8n | 14/16 | 10 | |
| 19 1/2 | fresh 8/up 2's in | n.q. | | 8n | 16/18 | 10 | |
| | | | | 8n | 18/20 | 10 | |
| | | | | 8n | 20/25 | 10 | |
| FRESH PORK CUTS | | | | OTHER CELLAR CUTS | | | |
| Job Lot | | Car Lot | | Frozen or fresh | | Cured | |
| 35@36 | Loins, 12/dn | 34 | | 5n | Sq. Jowls, boxed | n.q. | |
| 34 | Loins, 12/16 | 33 1/2@34 | | 5 1/2@6 | Jowl Butts, loose | 7 | |
| 34 | Loins, 16/20 | 31 1/2 | | 7a | Jowl Butts, boxed | n.q. | |
| 29 | Loins, 20/up | 28 1/2 | | | | | |
| 27@27 1/2 | Butts, 4/8 | 26 1/2@27 | | | | | |
| 24 1/2 | Butts, 8/12 | 24n | | | | | |
| 24 1/2 | Butts, 8/up | 23 1/2 | | | | | |
| 33 | Ribs, 3/dn | 32 1/2 | | | | | |
| 25@26 | Ribs, 3/5 | 24b | | | | | |
| 18 | Ribs, 5/up | 16 | | | | | |

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, JAN. 29, 1960

| | Open | High | Low | Close |
|-------|------|------|------|-------|
| Mar. | 8.57 | 8.57 | 8.47 | 8.57 |
| May | 8.92 | 8.92 | 8.90 | 8.90 |
| July | 9.25 | 9.25 | 9.20 | 9.20a |
| Sept. | 9.57 | 9.57 | 9.55 | 9.55 |

Sales: 1,120,000 lbs.

Open interest at close, Thurs., Jan. 28: Mar., 185; May, 170; July, 119 and Sept., 53 lots.

MONDAY, FEB. 1, 1960

| | Mar. | May | July | Sept. |
|-------|------|------|------|-------|
| Mar. | 8.45 | 8.47 | 8.35 | 8.37 |
| May | 8.87 | 8.90 | 8.77 | 8.80b |
| July | 9.15 | 9.15 | 9.10 | 9.12b |
| Sept. | 9.52 | 9.52 | 9.47 | 9.47 |

Sales: 1,680,000 lbs.

Open interest at close, Fri., Jan. 29: Mar., 184; May, 172; July, 119; and Sept., 53 lots.

TUESDAY, FEB. 2, 1960

| | Mar. | May | July | Sept. |
|-------|------|------|------|-------|
| Mar. | 8.42 | 8.55 | 8.42 | 8.55 |
| May | 8.82 | 9.00 | 8.82 | 8.95a |
| July | 9.17 | 9.23 | 9.17 | 9.20a |
| Sept. | 9.52 | 9.57 | 9.52 | 9.57a |

Sales: 2,400,000 lbs.

Open interest at close, Mon., Feb. 1: Mar., 180; May, 173; July, 118; and Sept., 52 lots.

WEDNESDAY, FEB. 3, 1960

| | Mar. | May | July | Sept. |
|-------|------|------|------|-------|
| Mar. | 8.55 | 8.55 | 8.52 | 8.52a |
| May | 8.97 | 8.97 | 8.92 | 8.92a |
| July | 9.27 | 9.27 | 9.25 | 9.25a |
| Sept. | 9.57 | 9.57 | 9.57 | 9.57a |

Sales: 320,000 lbs.

Open interest at close, Tues., Feb. 2: Mar., 183; May, 178; July, 122; and Sept., 53 lots.

THURSDAY, FEB. 4, 1960

| | Mar. | May | July | Sept. |
|-------|------|------|------|-------|
| Mar. | 8.45 | 8.45 | 8.42 | 8.42b |
| May | 8.87 | 8.87 | 8.85 | 8.85b |
| July | 9.15 | 9.17 | 9.12 | 9.17a |
| Sept. | 9.50 | 9.50 | 9.50 | 9.50a |

Sales: 400,000 lbs.

Open interest at close, Wed. Feb. 3: Mar., 183; May, 180; July, 123; and Sept., 54 lots.

U. S. LARD STOCKS

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on December 31, 1959 totaled 123,700,000 lbs. This volume compared with 92,100,000 lbs. in stock on November 30 and 95,000,000 lbs. at the close of December 1958.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

| | Jan. 29 1960 | Jan. 22 1960 |
|-------------------|--------------|--------------|
| P.S. lard (a) | 3,758,547 | 1,876,547 |
| P.S. lard (b) | 360,650 | 360,650 |
| Dry rend. lard(a) | 1,280,132 | 1,160,132 |
| Dry rend. lard(b) | 2,899,523 | 2,899,523 |
| TOTAL LARD | 8,298,852 | 6,298,852 |

(a) Made since Oct. 1, 1959.

(b) Made previous to Oct. 1, 1959.

MEATS GRADED

Meat and meat products graded or certified as complying with specifications of the U.S. Department of Agriculture (in 00 lbs.):

| | Dec. 1959 | Dec. 1958 |
|------------------------|-----------|-----------|
| Beef | 599,566 | 522,328 |
| Veal and calf | 12,673 | 11,777 |
| Lamb, yearling, mutton | 21,796 | 23,474 |
| Totals | 634,035 | 557,579 |
| Other meats, lard | 12,512 | 12,780 |
| Grand totals | 646,547 | 570,359 |

MARGIN CHANGES MIXED THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)
Shifts in pork prices in their relationship to the live hog market presented an irregular pattern in cut-out margins this week. The minus margins on light hogs narrowed some due to small markups on lean pork and a lower live market, while those on the two heavier classes widened considerably from last week.

| | -180-220 lbs.- | | -220-240 lbs.- | | -240-270 lbs.- | |
|-----------------------|----------------|---------------------|----------------|---------------------|----------------|---------------------|
| | Value | | Value | | Value | |
| | per cwt. alive | per cwt. fin. yield | per cwt. alive | per cwt. fin. yield | per cwt. alive | per cwt. fin. yield |
| Lean cuts | \$10.20 | \$14.54 | \$ 9.73 | \$13.54 | \$ 9.34 | \$13.01 |
| Fat cuts, lard | 3.40 | 4.86 | 3.35 | 4.73 | 2.92 | 4.04 |
| Ribs, trimmings, etc. | 1.58 | 2.26 | 1.41 | 1.98 | 1.26 | 1.78 |
| Cost of hogs | 13.38 | | 13.52 | | 13.06 | |
| Condemnation loss | .06 | | .06 | | .06 | |
| Handling and overhead | 1.98 | | 1.80 | | 1.26 | |
| TOTAL COST | 15.42 | 22.00 | 15.38 | 21.51 | 14.74 | 20.48 |
| TOTAL VALUE | 15.18 | 21.66 | 14.49 | 20.25 | 13.52 | 18.81 |
| Cutting margin | -.24 | -.34 | -.89 | -.126 | -.122 | -.187 |
| Margin last week | -.31 | -.45 | -.13 | -.19 | -.35 | -.43 |

PACIFIC COAST WHOLESALE LARD PRICES

| | Los Angeles | San Francisco | No. Portland |
|-----------------------|-------------|---------------|--------------|
| | Feb. 2 | Feb. 2 | Feb. 2 |
| 1-lb cartons | 12.50@15.00 | 15.00@16.00 | 13.00@15.00 |
| 50-lb. cartons & cans | 11.50@14.00 | 13.00@15.00 | None quoted |
| Tierces | 10.25@12.50 | 12.00@14.50 | 10.00@13.00 |

PACKERS' WHOLESALE LARD PRICES

| Wednesday, Feb. 3, 1960 | |
|--|---------|
| Refined lard, drums, f.o.b. Chicago | \$10.75 |
| Refined lard, 50-lb. fiber cubes, f.o.b. Chicago | 11.25 |
| Kettle rendered, 50-lb. tins, f.o.b. Chicago | 12.25 |
| Leaf, kettle rendered, drums, f.o.b. Chicago | 11.75 |
| Lard flakes (Open) | 11.75 |
| Neutral, drums, f.o.b. Chicago | 12.75 |
| Standard shortening, N. & S. (del.) | 17.25 |
| Hydrogenated shortening, North & South, drums | 17.50 |

VEGETABLE OILS

| Wednesday, Feb. 3, 1960 | |
|-------------------------------------|---------|
| Crude cottonseed oil, f.o.b. Valley | 9 1/4n |
| Southeast | 9 1/4n |
| Texas | 9 1/4n |
| Corn oil in tanks, f.o.b. mills | 14 1/4 |
| Soybean oil, f.o.b. Decatur | 7.72a |
| Coconut oil, f.o.b. Pacific Coast | 17 1/2n |
| Peanut oil, f.o.b. mills | 16 |
| Cottonseed foots: | |
| Midwest, West Coast | 14 1/2 |
| East | 14 1/2 |
| Soybean foots, midwest | 14 1/2 |

OLEOMARGARINE

| Wednesday, Feb. 3, 1960 | |
|---|--------|
| White domestic vegetable, Yellow quarters | 23 1/2 |
| 30-lb. cartons | 24 1/2 |
| Milk churned pastry, 750-lb. lots, 30's | 23 1/2 |
| Water churned pastry, 750-lb. lots, 30's | 23 1/2 |
| Bakers', steel drums, tons | 16 1/2 |

OLEO OILS

| | |
|--|--------|
| Prime oleo stearine, bags or slack barrels | 10 |
| Extra oleo oil (drums) | 14 1/2 |
| Prime oleo oil (drums) | 14 |

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Jan. 29-Mar., 11.67n-69n; May, 11.78; July, 11.88-89; Sept., 11.61; Oct., 11.43b-45a; Dec., 11.42b-45a; Mar., 11.45b; May, 11.45b; and July, 11.45b.
Feb. 1-Mar., 11.62b-64a; May, 11.72b-74a; July, 11.82b-83a; Sept., 11.55b-57a; Oct., 11.35b-38a; Dec., 11.30b-36a; Mar., 11.30b; May, 11.30b; and July, 11.40b.
Feb. 2-Mar., 11.61b-63a; May, 11.72; July, 11.80; Sept., 11.54b-56a; Oct., 11.35b-39a; Dec., 11.34b-37a; Mar., 11.31b; May, 11.31b; and July, 11.38b.
Feb. 3-Mar., 11.55b-56a; May, 11.67b-68a; July, 11.74; Sept., 11.51; Oct., 11.34; Dec., 11.33b-36a; Mar., 11.28b; May, 11.25b; and July, 11.33b.
Feb. 4-Mar., 11.46b-48a; May, 11.59b-61a; July, 11.70; Sept., 11.49; Oct., 11.33b-34a; Dec., 11.32; Mar., 11.30b; May, 11.30b; and July, 11.30b.

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Jan. 30, 1960 was 11.6, the U. S. Department of Agriculture has reported. This ratio compared with the 11.1 ratio for the preceding week and 13.8 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.138, \$1.160 and \$1.168 per bu. during the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Feb. 3, 1960

BLOOD

| | |
|---|-------|
| Unground, per unit of ammonia, bulk | 5.00n |
| DIGESTER FEED TANKAGE MATERIALS | |
| Wet rendered, unground, loose | |
| Low test | 5.50n |
| Med. test | 5.00n |
| High test | 4.75n |

PACKINGHOUSE FEEDS

| | |
|---|----------------|
| | Carlota, ton |
| 50% meat, bone scraps, bagged | \$70.00@ 77.50 |
| 50% meat, bone scraps, bulk .. | 67.50@ 70.00 |
| 60% digester, tankage, bagged .. | 70.00@ 77.50 |
| 60% digester, tankage, bulk .. | 67.50@ 70.00 |
| 90% blood meal, bagged | 100.00@ 117.50 |
| Steam bone meal, 50-lb. bags (specially prepared) | 102.50 |
| 90% steam bone meal, bagged .. | 90.00 |

FERTILIZER MATERIALS

| | |
|---|-------|
| Feather tankage, ground, per unit ammonia (85% prot.) | *4.75 |
| Hoof meal, per unit of ammonia | 17.00 |

DRY RENDERED TANKAGE

| | |
|----------------------------------|-------|
| Low test, per unit prot. | 1.20n |
| Medium test, per unit prot. | 1.15n |
| High test, per unit prot. | 1.10n |

GELATINE AND GLUE STOCKS

| | |
|-------------------------------------|----------------|
| Bone stock, (gelatine), ton | 14.50 |
| Cattle jaws, feet (non-gel), ton .. | 1.25@ 3.25 |
| Trim bone, ton | 3.25@ 7.50 |
| Pigskins (gelatine), lb. | 5 1/2 |
| Pigskins (rendering) piece | 7 1/2 @ 12 1/2 |

ANIMAL HAIR

| | |
|--|-----------|
| Winter coll, dried, c.a.f. mid-east, ton | 60.00 |
| Winter coll, dried, mid-west, ton .. | 55.00 |
| Cattle switches, piece | 2 @ 3 1/2 |
| Winter processed (Nov.-Mar.) gray, lb. | 11 @ 14n |
| *Del. mid-west, f.d. east, n-nom., a-a-sked. | |

TALLOW and GREASES

Wednesday, Feb. 3, 1960

Offerings of inedible tallow and greases were very meager late last week, consequently the market undertone was strong. More buying inquiry was apparent out of the major delivery points. Original fancy tallow sold at 6 1/8c, c.a.f. New York, and sellers asked fractionally higher prices for additional supplies. A few tanks of regular bleachable fancy tallow sold at 5 3/8c, c.a.f. Avondale, La. Higher titre stock was bid at 5 3/4c, same destination.

Special tallow was bid at 5 1/4 @ 5 3/8c, and yellow grease at 4 7/8 @ 5c, c.a.f. New York, and price depended on quality of stock. Bleachable fancy tallow was bid at 5 1/8 @ 5 1/4c, c.a.f. Chicago, and at 5 3/4 @ 5 3/8c, c.a.f. New York, and the outside prices at both points were for the better material. Choice white grease, all hog, was bid at 5 1/2c, c.a.f. Chicago, and at 6 3/8c, c.a.f. East. No. 1 tallow was bid at 4 1/4c, and yellow grease at 4 1/8c, delivered Chicago. A few tanks of

edible tallow sold at 6 3/8c, f.o.b. River points, and at 6 7/8c, c.a.f. Chicago, and Chicago basis. No. 1 tallow traded at 5c, c.a.f. New York.

The market early in the new week maintained the strong undertone, and some trading was consummated at higher price levels. Choice white grease, all hog, sold at 6 1/2c, c.a.f. New York, and at 6 1/2c, c.a.f. New Orleans. The same material met buying interest at 5 3/8c, c.a.f. Chicago. Off-special tallow sold at 4 1/2c, regular stock was bid at 4 5/8c, and some indications were also in the market for better material at 4 3/4c, c.a.f. Chicago.

Prime tallow traded at 4 7/8c, c.a.f. Chicago. Yellow grease sold at 4 1/4c, and No. 1 tallow at the same price, also c.a.f. Chicago. Bleachable fancy tallow was bid at 5 1/4c, c.a.f. Chicago, and it was offered very meagerly at 5 3/8c. Edible tallow was bid at 6 7/8c, c.a.f. Chicago, but it was held at 7c. Edible tallow was also bid at 6 3/8c, f.o.b. River. Bleachable fancy tallow, regular stock, was bid at 5 3/4c, c.a.f. New York. High titre stock was bid at 5 7/8c, c.a.f. East, and c.a.f.

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P.O. Box 500
ALPHA, IOWA
- **Elgin 2-4600**
P.O. Box 97
CHATHAM, ONTARIO, CANADA

Avondale. Edible tallow was offered at 6¼c, f.o.b. Denver.

Continued buying inquiry was in the market on inedible tallows and greases at steady price levels at mid-week; however, offers were rather difficult to uncover, and stock that was available was held at higher prices. Choice white grease, all hog, was still bid at 6½c, c.a.f. New York, and c.a.f. Avondale. Bleachable fancy tallow, high titre stock, was bid at 5½c, c.a.f. New York and Avondale.

Bleachable fancy tallow, regular stock, was sought at 5¼c, c.a.f. New York. Some bleachable fancy tallow sold locally at 5¼c, special tallow at 4¾c, off-special at 4½c, and yellow grease at 4¼c, all c.a.f. Chicago. The edible tallow market was unchanged. Special tallow was bid at 5¼c, c.a.f. East, and possibly at 5½c, stock considered. Yellow grease met buying interest at 5@5½c, same destination.

TALLOW: Wednesday's quotations: edible tallow, 6½c, f.o.b. River, and 6½c, Chicago basis; original fancy tallow, 5½c; bleachable fancy tallow, 5¼c; prime tallow, 5c; special tallow, 4¾c; No. 1 tallow, 4¼c; and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: choice white grease, all hog, 5½c; B-white grease, 4½@4¾c; yellow grease, 4¼c; house grease, 3¾c.

EASTERN BY-PRODUCTS

New York, Feb. 3, 1960

Dried blood was quoted today at \$4.25 per unit of ammonia. Low test wet rendered tankage was listed at \$4.25@4.50 per unit of ammonia and dry rendered tankage was priced at \$1.20@1.25 per protein unit.

October-December P.L. 480 F-O Exports Down From 1958

Exports of fats and oils under Title I of Public Law 480 in the October-December period of the 1959-60 marketing year totaled 104,000,000 lbs., down 63,000,000 lbs. from the quantity shipped in the same months a year earlier. Total U. S. exports of vegetable oils in the October-December period of 1959 were about 270,000,000 lbs., an increase of 65,000,000 lbs. over the same period of 1958.

Although soybean oil exports were down in the first quarter of the current year, exports of cottonseed oil were over four times the volume shipped in the corresponding months of 1958. Title I exports of cottonseed oil were up 43,000,000 lbs. in the first quarter of the current year, although exports of soybean oil were lower than in the same months of the last marketing year.

CHICAGO HIDES

Wednesday, Feb. 3, 1960

BIG PACKER HIDES: The market was inactive at the close of last week after about 150,000 hides had sold. Some of the trading included sales to packers' tanning subsidiaries, however. Packers were reported to be in a well sold up position at the close of the week. Heavy native steers sold at 13c, with a car of low freight stock at 13½c. Light native cows were steady at 22½@24c, with a recent sale of Kansas City production at 25c. Oklahoma City coolers sold at 36c last week. Light native cows and ex-light native steers of Ft. Worth production sold at 34c. Branded cow sales totaled about 24,000, involving Denver's at 13¼c, Northern's at 13½c, River light averages at 14c and Ft. Worth's at 15c.

The market was inactive on Monday of this week, while on Tuesday a car of Austin and a car of Fremont heavy native steers, light average, sold at 13½c. Some light average heavy native cows sold at 15½c. Milwaukee light and ex-light native steers sold at 23½c and 25½c.

At midweek, heavy native cows sold at 15c, heavy native steers at 13c and butts at 11½c, River.

SMALL PACKER AND COUNTRY HIDES: Trading was narrow the past week, with buyers' ideas not up to asking prices, in most instances. Midwestern small packer 50/52-lb. average allweights were quoted at 17½@18½c, depending on whether plumps or thin, spready. The 60/62's remained at 12½@13c nominal, but some were held slightly higher. This week, several cars of 68-lb. average plumps and mediums sold at 11½c, selected. Locker-butcher 50/52-lb. averages were slow at 13½@14c, and mixed locker-butcher-renderers, same weights, sold at 13½c. Straight 50/52-lb. renderers were quoted at 12½@13c. No. 3 hides were steady at 11@11½c nominal. No. 3's and a few heavy small packer hides sold at 12c. Horsehides were slow, with offerings scant in carlot quantities. Good to choice trimmed were quoted at 12.00@12.50, with ordinary lots at 10.00@10.50.

CALFSKINS AND KIPSKINS: While around 7,000 River kips sold last week at 47½c, on Monday, an independent Iowa packer sold about 1,500 kips at 46c, with around 500 overweights included at 41c. Late last week, light and heavy calf sold at 55c and 57½c, respectively. Country allweight calf was quoted at 26@30c, with country kips at 23@26c. Last sales of big packer regular slunks were at 2.00. Small packer

allweight calf was quoted at 42@45c, while allweight kips were nominal at 35@38c.

SHEEPSKINS: River No. 1 shearlings were steady, with sales this week at 1.75@2.00. Southwestern mouton types were nominal at 2.00@2.25. River No. 2's were steady at 1.30@1.40, with Southwesterns at 1.50. No. 3 shearlings were nominal at .65@.75. River fall clips reportedly sold at 2.80@2.85, and some Southwesterns were held up to 3.00. Midwestern wool pelts moved mostly at 3.75 per cwt., liveweight basis. Full wool dry pelts were nominal at 25c, with some held higher. Pickled skins were steady, with lambs at 13.50@14.00 and sheep at 15.25@16.00.

CHICAGO HIDE QUOTATIONS

| PACKER HIDES | | Cor. date |
|---------------------------|-------|-----------|
| Wednesday, Feb. 3, 1960 | | 1960 |
| Lgt. native steers ... | 23½n | 20½@21n |
| Hvy. nat. steers ...13 | @13½n | 12½@13n |
| Ex. lgt. nat. steers ... | 25½n | 22½@23n |
| Butt-brand. steers ... | 11½n | 11n |
| Colorado steers ... | 10½n | 10½n |
| Hvy. Texas steers ... | 11n | 11n |
| Light Texas steers ... | 22n | 16n |
| Ex. lgt. Texas steers ... | 23½n | 20n |
| Heavy native cows ...15 | @15½n | 15½@16n |
| Light nat. cows* ...22½ | @25n | 19 @25n |
| Branded cows ...13¼ | @15n | 14¼@15¼n |
| Native bulls ... | 12½n | 10½@11n |
| Branded bulls ... | 11½n | 9½@10n |
| Calfskins: | | |
| Northern, 10/15 lbs. | 57½n | 63n |
| 10 lbs./down ... | 55n | 70n |
| Kips, Northern native, | | |
| 15/25 lbs. | 46n | 51¼n |

| SMALL PACKER HIDES | | |
|-------------------------|-------|----------|
| STEERS AND COWS: | | |
| 50/52-lb. avg. ...12½ | @13n | 14 @14½n |
| 50/52-lb. avg. ...17½ | @18½n | 17 @17½n |
| SMALL PACKER SKINS | | |
| Calfskins, all wts. .42 | @45n | 46n |
| Kipskins, all wts. .35 | @38n | 36n |

| SHEEPSKINS | | |
|---------------------------|---------|------------|
| Packer shearlings: | | |
| No. 1 ...1.75 | @2.00 | 1.15@1.35 |
| No. 2 ...1.30 | @1.50 | 50@60 |
| Dry Pelts ... | 25n | 16 @17n |
| Horsehides, untrim. 12.25 | @12.50n | 8.75@9.25n |
| Horsehides, trim. 12.00 | @12.50n | 8.25@8.50n |

*Includes cooler hides

N. Y. HIDE FUTURES

| Friday, Jan. 29, 1960 | | | | |
|-------------------------|--------|-------|-------|---------------|
| | Open | High | Low | Close |
| Apr. ... | 18.25b | 18.30 | 18.26 | 18.30 |
| July ... | 17.75b | ... | ... | 17.75b-.90a |
| Oct. ... | 17.60b | ... | ... | 17.60b-.90a |
| Jan. ... | 17.22b | ... | ... | 17.22b-.30a |
| Apr. ... | 16.72b | ... | ... | 16.72b |
| Sales: 22 lots. | | | | |
| Monday, Feb. 1, 1960 | | | | |
| Apr. ... | 18.25b | 18.42 | 18.30 | 18.42 |
| July ... | 17.75b | 17.80 | 17.80 | 17.92b-.96a |
| Oct. ... | 17.60b | ... | ... | 17.70b-.80a |
| Jan. ... | 17.00b | ... | ... | 17.20b-.40a |
| Apr. ... | 16.50b | ... | ... | 16.70b-17.10a |
| Sales: 19 lots. | | | | |
| Tuesday, Feb. 2, 1960 | | | | |
| Apr. ... | 18.42b | 18.95 | 18.55 | 18.95 |
| July ... | 17.92b | 18.55 | 18.25 | 18.54b-.60a |
| Oct. ... | 17.70b | 18.10 | 17.80 | 18.25b-.35a |
| Jan. ... | 17.00b | ... | ... | 17.80b-18.10a |
| Apr. ... | 16.60b | ... | ... | 17.30b |
| Sales: 94 lots. | | | | |
| Wednesday, Feb. 3, 1960 | | | | |
| Apr. ... | 19.13 | 19.13 | 18.85 | 18.85 |
| July ... | 18.60b | 18.65 | 18.40 | 18.37b-.45a |
| Oct. ... | 18.30b | 18.15 | 18.15 | 18.10b-.25a |
| Jan. ... | 18.40a | ... | ... | 17.45b-.90a |
| Apr. ... | 17.25a | ... | ... | 16.95b-17.45a |
| Sales: 30 lots. | | | | |
| Thursday, Feb. 4, 1960 | | | | |
| Apr. ... | 18.95 | 18.95 | 18.57 | 18.67b-.72a |
| July ... | 18.30b | 18.20 | 18.10 | 18.10b-.30a |
| Oct. ... | 18.00b | 17.80 | 17.75 | 17.80b-18.00a |
| Jan. ... | 17.25b | ... | ... | 17.17b-.70a |
| Apr. ... | 16.75b | ... | ... | 16.67b-17.40a |
| Sales: 31 lots. | | | | |

LIVESTOCK MARKETS... Weekly Review

Last Year's Railroad Rate Reduction On Livestock From Chicago To Eastern Points Spurs Shipments

In the period since mid-July 1959, when railroads reduced their rates on livestock hauls from Chicago to eastern packers, to the close of last year, shipments of livestock for the period were the largest in many years, stockyards sources have revealed. The tremendous increase in rail shipments of livestock east checked a further loss to motor trucks, which have been steadily winning such business from the rails.

In the five-month period, rail shipments of livestock to the East numbered 619,944 head for a 181,146-head, or 41 per cent gain over the five-month period preceding the rate reduction. Total shipments at about 1,235,000 head compared with about 919,000 in the five months prior to the reduction in rail rates. Much of the increase in livestock shipments east was attributed to changes in packer operations since Armour and Company ceased slaughtering in Chicago.

National Western Champ Steer Brings Record \$3

A show record price of \$3,993.75 was paid for Red Meat, the Hereford grand champion steer at the 1960 National Western Stock Show at Denver. The steer was purchased by the Brown Palace Hotel on a bid by Charles O'Toole, hotel manager, and Plat Jacovette of the Plat Packing Co., of Denver, at \$3.75 per lb.

The animal was shown by Paul Hawkins and Sons of Oakland, Ill. It was announced that a portion of the steaks from the grand champion will be sent to President Eisenhower.

STOCKER-FEEDER MOVEMENT OF CATTLE, SHEEP

Stocker and feeder cattle and sheep received in several north central states in December 1958-59, as reported by the U. S. Department of Agriculture:

| P.S. Yards | | Direct | | Totals | |
|-----------------|---------|----------|----------|----------|-----------------|
| | | December | December | December | —July-December— |
| | 1959 | 1958 | 1958 | 1958 | 1959 |
| Ohio | 9,199 | 3,482 | 5,177 | 12,581 | 87,169 |
| Indiana | 9,936 | 14,025 | 17,544 | 23,961 | 161,783 |
| Illinois | 32,775 | 68,312 | 67,087 | 101,087 | 907,461 |
| Michigan | 3,236 | 1,979 | 4,019 | 5,215 | 42,091 |
| Wisconsin | 2,972 | 928 | 4,244 | 3,900 | 24,009 |
| Minnesota | 21,857 | 63,972 | 59,456 | 85,829 | 508,611 |
| Iowa | 95,297 | 106,447 | 91,270 | 201,744 | 1,474,922 |
| S. Dakota | 7,829 | 6,698 | 21,101 | 14,527 | 145,038 |
| Nebraska | 38,729 | 56,636 | 82,279 | 95,365 | 621,880 |
| Totals | 221,630 | 322,479 | 352,177 | 544,309 | 3,949,630 |

| P.S. Yards | | Direct | | Totals | |
|-----------------|--------|----------|----------|----------|-----------------|
| | | December | December | December | —July-December— |
| | 1959 | 1958 | 1958 | 1958 | 1959 |
| Ohio | 1,554 | 293 | 1,317 | 1,847 | 38,795 |
| Indiana | 3,095 | 1,059 | 3,381 | 4,154 | 69,573 |
| Illinois | 8,853 | 3,316 | 6,095 | 12,169 | 304,740 |
| Michigan | 289 | | 2,670 | 289 | 17,269 |
| Wisconsin | 87 | 600 | 1 | 687 | 17,423 |
| Minnesota | 23,867 | 6,340 | 33,491 | 30,207 | 244,009 |
| Iowa | 19,445 | 30,136 | 39,640 | 49,581 | 857,245 |
| S. Dakota | 6,545 | 5,771 | 16,516 | 12,316 | 102,302 |
| Nebraska | 17,427 | 12,608 | 18,345 | 30,035 | 514,973 |
| Totals | 81,162 | 60,123 | 121,456 | 141,285 | 2,166,329 |

DECEMBER SLAUGHTER BY REGIONS

United States federally inspected slaughter by regions in Dec. 1959-58, as reported by the USDA, in 000's.

| Region | Cattle | | Calves | | Hogs | | Sheep | |
|-------------------------|--------|-------|--------|------|-------|-------|-------|-------|
| | 1959 | 1958 | 1959 | 1958 | 1959 | 1958 | 1959 | 1958 |
| N. Atl. states | 126 | 125 | 101 | 87 | 553 | 521 | 213 | 190 |
| S. Atl. states | 34 | 33 | 21 | 27 | 329 | 248 | | |
| N.C. States—East | 275 | 292 | 176 | 191 | 1,560 | 1,361 | 135 | 122 |
| N.C. States—N.W. | 531 | 483 | 68 | 78 | 2,912 | 2,442 | 368 | 366 |
| N.C. States—S.W. | 164 | 130 | 11 | 11 | 726 | 539 | 79 | 68 |
| S. Central States | 127 | 118 | 51 | 53 | 329 | 418 | 74 | 41 |
| Mountain States | 108 | 96 | 2 | 2 | 124 | 92 | 141 | 124 |
| Pacific States | 188 | 161 | 25 | 25 | 245 | 203 | 171 | 151 |
| Totals | 1,552 | 1,437 | 456 | 474 | 6,968 | 5,814 | 1,182 | 1,061 |

Other animals slaughtered under federal inspection: Dec. 1959—horses, 8,640; and goats, 3,134. Dec. 1958—horses, 10,123; and goats, 11,752.
Date furnished by Agricultural Research Service.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Feb. 2 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

| | N.Y. Yds. | Chicago | Sioux City | Omaha | St. Paul |
|-----------------------------|---------------|---------------|---------------|---------------|---------------|
| HOGS: | | | | | |
| BARROWS & GILTS: | | | | | |
| U.S. No. 1: | | | | | |
| 180-200 | | \$12.50-13.85 | | | \$12.50-14.00 |
| 200-220 | | 13.50-14.00 | | \$13.75-14.00 | 13.50-14.00 |
| 220-240 | | 13.35-13.75 | | 13.75-14.00 | 13.50-14.00 |
| U.S. No. 2: | | | | | |
| 180-200 | | 12.50-13.75 | \$12.50-13.25 | | |
| 200-220 | | 13.25-13.75 | 13.00-13.25 | | 13.25-13.50 |
| 220-240 | | 13.25-13.65 | 13.00-13.25 | | 13.25-13.50 |
| 240-270 | | 12.75-13.10 | | | |
| U.S. No. 3: | | | | | |
| 200-220 | \$13.00-13.25 | 12.85-13.10 | | | 12.50-12.75 |
| 220-240 | 12.50-13.25 | 12.75-13.00 | 12.85-13.00 | | 12.50-12.75 |
| 240-270 | 12.25-13.00 | 12.50-13.00 | 12.50-13.00 | | 12.25-12.50 |
| 270-300 | 12.25-12.50 | 12.25-12.50 | 12.25-12.50 | | 12.00-12.25 |
| U.S. No. 1-2: | | | | | |
| 180-200 | 13.50-13.75 | 12.50-13.75 | 12.50-13.25 | 12.75-13.50 | 12.25-13.50 |
| 200-220 | 13.50-13.85 | 13.25-13.75 | 13.25-13.50 | 13.50-14.00 | 13.25-13.75 |
| 220-240 | 13.25-13.75 | 13.25-13.75 | 13.10-13.25 | 13.50-13.75 | 13.25-13.75 |
| U.S. No. 2-3: | | | | | |
| 200-220 | 13.00-13.50 | 13.00-13.35 | 12.50-13.00 | 12.75-13.25 | 12.50-13.00 |
| 220-240 | 12.75-13.50 | 13.00-13.25 | 13.00-13.10 | 12.75-13.25 | 12.50-13.00 |
| 240-270 | 12.25-13.25 | 12.50-13.15 | 12.75-13.10 | 12.00-13.00 | 12.25-12.75 |
| 270-300 | 12.25-12.75 | 12.25-12.75 | 12.50-12.75 | 12.00-12.75 | 12.00-12.50 |
| U.S. No. 1-2-3: | | | | | |
| 180-200 | 13.25-13.60 | 12.50-13.50 | 12.50-13.25 | 12.50-13.50 | 12.25-13.00 |
| 200-220 | 13.25-13.60 | 13.25-13.50 | 13.00-13.25 | 12.75-13.75 | 12.75-13.00 |
| 220-240 | 12.75-13.60 | 13.15-13.40 | 13.00-13.25 | 12.75-13.75 | 12.75-13.00 |
| 240-270 | 12.25-13.50 | 12.65-13.25 | 12.75-13.10 | 12.25-13.50 | |
| SOWS: | | | | | |
| U.S. No. 1-2-3: | | | | | |
| 180-270 | 12.00-12.25 | | | | |
| 270-330 | 11.75-12.25 | | | 11.25-12.00 | 11.75-12.00 |
| 330-400 | 11.00-12.25 | 11.00-11.50 | 11.25-11.75 | 11.00-11.50 | 11.25-12.00 |
| 400-550 | 10.25-11.50 | 10.25-11.50 | 10.75-11.50 | 10.50-11.25 | 10.50-11.75 |

SLAUGHTER CATTLE & CALVES:

| | | | | | |
|---|-------------|-------------|-------------|-------------|-------------|
| STEERS: | | | | | |
| Prime: | | | | | |
| 900-1100 | | 27.75-28.25 | 27.25-28.25 | 27.50-28.00 | |
| 1100-1300 | | 27.50-28.75 | 27.00-28.25 | 27.00-28.00 | |
| 1300-1500 | | 26.25-28.75 | 26.50-27.75 | 26.00-27.50 | |
| Choice: | | | | | |
| 700-900 | 24.75-27.75 | | | | 25.50-27.25 |
| 900-1100 | 25.25-27.75 | 25.50-27.75 | 25.25-27.25 | 25.00-27.50 | 25.50-27.50 |
| 1100-1300 | 25.25-27.50 | 24.50-27.75 | 25.00-27.25 | 23.75-27.50 | 25.00-27.50 |
| 1300-1500 | 24.75-27.00 | 23.75-27.00 | 24.00-27.00 | 23.00-27.00 | 24.00-27.50 |
| Good: | | | | | |
| 700-900 | 22.75-25.25 | 23.50-25.75 | 22.00-25.25 | 22.00-25.00 | 24.00-25.50 |
| 900-1100 | 22.75-25.25 | 23.00-25.75 | 21.75-25.25 | 21.50-25.00 | 23.50-25.50 |
| 1100-1300 | 22.50-25.25 | 22.00-24.50 | 21.75-25.25 | 21.00-25.00 | 23.50-25.50 |
| Standard, all wts. | | | | | |
| 19.00-23.00 | | 19.50-23.50 | 18.50-21.75 | 16.50-18.00 | 18.00-23.50 |
| Utility, all wts. | | | | | |
| 17.00-19.00 | | 18.00-19.50 | 17.50-18.50 | 17.25-22.00 | 17.00-18.00 |
| HEIFERS: | | | | | |
| Prime: | | | | | |
| 800-1000 | | 26.75-27.50 | 26.75-27.50 | 27.00-27.50 | |
| Choice: | | | | | |
| 700-900 | 24.00-27.00 | 25.00-27.50 | 24.75-26.75 | 25.00-27.25 | 25.25-27.25 |
| 900-1100 | 23.50-26.75 | 24.00-27.50 | 24.75-26.75 | 24.50-27.25 | 25.25-27.25 |
| Good: | | | | | |
| 600-800 | 21.50-24.00 | 22.00-25.00 | 20.50-24.75 | 21.50-25.00 | 23.50-25.25 |
| 800-1000 | 21.00-24.00 | 21.50-25.00 | 20.50-24.75 | 21.00-25.00 | 23.50-25.25 |
| Standard, all wts. | | | | | |
| 17.50-21.50 | | 18.50-22.00 | 17.50-20.50 | 18.00-21.50 | 18.00-23.50 |
| Utility, all wts. | | | | | |
| 16.00-17.50 | | 16.00-18.50 | 16.50-17.50 | 17.00-18.50 | 16.00-18.00 |
| COWS, All Weights: | | | | | |
| Commercial | 15.75-17.50 | 15.00-16.00 | 15.00-15.50 | 14.50-15.50 | 15.50-16.00 |
| Utility | 15.00-16.00 | 14.00-15.75 | 14.00-15.00 | 13.50-14.75 | 14.50-15.50 |
| Cutter | 13.50-15.00 | 13.75-15.25 | 13.00-14.50 | 12.50-13.50 | 13.00-14.50 |
| Canner | 12.00-14.00 | 12.50-13.75 | 12.00-13.00 | 11.50-12.75 | 12.00-13.00 |
| BULLS (Yrds. Excl.) All Weights: | | | | | |
| Commercial | 18.50-21.00 | 21.25-21.50 | 19.00-19.50 | 18.50-20.00 | 19.00-20.50 |
| Utility | 17.50-20.00 | 20.00-21.50 | 18.50-19.50 | 18.00-19.50 | 19.00-21.50 |
| Cutter | 16.00-19.50 | 18.50-20.00 | 17.50-18.50 | 17.00-18.00 | 18.50-21.00 |
| VEALERS, All Weights: | | | | | |
| Ch. & pr. | 30.00-37.00 | 31.00 | | 26.00 | 33.00-36.00 |
| Std. & gd. | 21.00-31.00 | 21.00-30.00 | | 19.00-25.00 | 18.00-33.00 |
| CALVES (500 lbs., down): | | | | | |
| Choice | 24.00-28.00 | | | | 26.00 |
| Std. & gd. | 16.00-25.00 | | | | 18.00-25.00 |
| SHEEP & LAMBS: | | | | | |
| LAMBS (110 lbs., down): | | | | | |
| Choice | | | 18.50-20.00 | 19.25-20.00 | 20.00-20.50 |
| Good | | | 18.00-19.50 | 18.25-19.50 | 19.50-20.00 |
| LAMBS (105 lbs., down) (Shorn): | | | | | |
| Choice | | | 18.50-19.25 | 18.50-19.25 | |
| Good | | | 18.00-18.50 | 17.50-18.75 | |
| EWES: | | | | | |
| Gd. & ch. | 5.00-6.00 | | 4.00-5.00 | 4.50-6.50 | 5.50-6.50 |
| Cull & util. | 4.00-5.00 | | 3.00-4.00 | 3.50-4.75 | 3.50-5.50 |

CORN BELT DIRECT TRADING

Des Moines, Feb. 3—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS:

| | |
|-----------------------|---------------|
| U.S. No. 1, 200-220 | \$12.65@13.50 |
| U.S. No. 1, 220-240 | 12.35@13.35 |
| U.S. No. 2, 200-220 | 12.50@13.35 |
| U.S. No. 2, 220-240 | 12.20@13.20 |
| U.S. No. 2, 240-270 | 11.75@12.90 |
| U.S. No. 3, 200-220 | 12.10@13.00 |
| U.S. No. 3, 220-240 | 11.80@12.85 |
| U.S. No. 3, 240-270 | 11.35@12.55 |
| U.S. No. 3, 270-300 | 10.90@12.10 |
| U.S. No. 1-3, 180-200 | 11.25@12.25 |
| U.S. No. 1-3, 200-220 | 12.50@13.25 |
| U.S. No. 1-3, 220-240 | 12.20@13.10 |
| U.S. No. 1-3, 240-270 | 11.75@12.80 |

SOWS:

| | |
|-----------------------|-------------|
| U.S. No. 1-3, 270-330 | 10.85@12.15 |
| U.S. No. 1-3, 330-400 | 10.10@11.65 |
| U.S. No. 1-3, 400-550 | 8.75@10.85 |

Corn Belt hog receipts, as reported by the USDA:

| | This week | Last week | Last year |
|-------------|-----------|-----------|-----------|
| Jan. 28 ... | 70,000 | 60,000 | 61,000 |
| Jan. 29 ... | 60,000 | 64,000 | 62,000 |
| Jan. 30 ... | 33,000 | 46,500 | 52,000 |
| Feb. 1 ... | 69,000 | 86,000 | 87,500 |
| Feb. 2 ... | 67,000 | 71,000 | 71,000 |
| Feb. 3 ... | 65,000 | 60,000 | 74,000 |

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Feb. 2 were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, choice | \$24.50@27.00 |
| Steers, good | 21.50@24.50 |
| Heifers, gd. & ch. | 22.50@26.50 |
| Cows, util. & com'l. | 14.00@16.00 |
| Cows, can. & cut. | 12.50@14.50 |
| Bulls, util. & com'l. | 17.50@19.00 |

| VEALERS: | Cwt. |
|-------------------|-------------|
| Good & choice | 24.00@29.00 |
| Calves, gd. & ch. | 21.00@24.00 |

| BARROWS & GILTS: | Cwt. |
|-----------------------|-------------|
| U.S. No. 3, 220/240 | 12.75@13.00 |
| U.S. No. 3, 240/270 | 12.50@12.75 |
| U.S. No. 3, 270/300 | 12.00@12.50 |
| U.S. No. 1-2, 180/200 | 13.00@14.00 |
| U.S. No. 1-2, 200/220 | 13.50@14.00 |
| U.S. No. 1-2, 220/240 | 13.25@14.00 |
| U.S. No. 2-3, 200/220 | 12.75@13.25 |
| U.S. No. 2-3, 220/240 | 12.75@13.25 |
| U.S. No. 2-3, 240/300 | 12.50@13.00 |
| U.S. No. 1-3, 180/200 | 12.75@13.50 |
| U.S. No. 1-3, 200/220 | 13.00@13.50 |
| U.S. No. 1-3, 220/240 | 13.00@13.50 |
| U.S. No. 1-3, 240/270 | 12.75@13.25 |

| SOWS, U.S. No. 1-3: | Cwt. |
|---------------------|-------------|
| 270/330 lbs. | 11.75@12.00 |
| 330/400 lbs. | 11.25@11.75 |
| 400/550 lbs. | 10.50@11.50 |

| LAMBS: | Cwt. |
|--------------------|-------------|
| Gd. & ch. (wooled) | 19.50@20.50 |
| Gd. & ch. (shorn) | 18.00@18.50 |

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Feb. 2 were as follows:

| CATTLE: | Cwt. |
|--------------------|---------------|
| Steers, choice | \$24.00@25.75 |
| Steers, std. & gd. | 18.50@20.00 |
| Heifers, gd. & ch. | 21.00@25.00 |
| Cows, utility | 14.50@15.50 |
| Cows, can. & cut. | 12.00@14.50 |
| Bulls, utility | none qtd. |

| BARROWS & GILTS: | Cwt. |
|-----------------------|-------------|
| U.S. No. 1-2, 200/255 | 13.50@14.00 |
| U.S. No. 1-3, 190/250 | 13.50@13.75 |
| U.S. No. 2-3, 260/295 | 12.50@13.00 |

| SOWS, U.S. No. 1-3: | Cwt. |
|---------------------|-------------|
| 240/325 lbs., No. 1 | 11.25@11.50 |
| 385/580 lbs. | 9.75@10.75 |

| LAMBS: | Cwt. |
|--------------------|-------------|
| Gd. & ch. (shorn) | 18.00@19.00 |
| Gd. & ch. (wooled) | 19.00@20.00 |

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Feb. 2 were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, choice | \$25.00@27.00 |
| Steers, good | 23.00@25.50 |
| Heifers, gd. & ch. | 22.50@26.75 |
| Cows, util. & com'l. | 14.00@16.50 |
| Cows, can. & cut. | 12.50@15.00 |
| Bulls, util. & com'l. | 17.50@20.00 |

| VEALERS: | Cwt. |
|--------------------|-------------|
| Choice & prime | none qtd. |
| Good & choice | 33.00@37.00 |
| Calves, std. & gd. | 27.00@33.00 |

| BARROWS & GILTS: | Cwt. |
|-----------------------|-------------|
| U.S. No. 1, 180/220 | 13.85@14.00 |
| U.S. No. 3, 200/220 | 13.25@13.35 |
| U.S. No. 3, 220/240 | 13.00@13.25 |
| U.S. No. 3, 240/270 | 12.50@12.75 |
| U.S. No. 3, 270/300 | 12.25@12.50 |
| U.S. No. 1-2, 180/200 | 13.75@14.00 |
| U.S. No. 1-2, 200/220 | 13.75@14.00 |
| U.S. No. 1-2, 220/240 | 13.50@13.85 |
| U.S. No. 2-3, 200/220 | 13.25@13.50 |
| U.S. No. 2-3, 220/240 | 13.00@13.50 |
| U.S. No. 2-3, 240/270 | 12.50@13.25 |
| U.S. No. 2-3, 270/300 | 12.25@12.75 |
| U.S. No. 1-3, 180/200 | 13.25@13.65 |
| U.S. No. 1-3, 200/220 | 13.25@13.65 |
| U.S. No. 1-3, 220/240 | 13.25@13.65 |
| U.S. No. 1-3, 240/270 | 12.75@13.35 |

| SOWS, U.S. No. 1-3: | Cwt. |
|---------------------|-------------|
| 270/330 lbs. | 11.75@12.50 |
| 330/400 lbs. | 11.00@12.00 |
| 400/550 lbs. | 10.25@11.25 |

| LAMBS: | Cwt. |
|------------------------|-------------|
| Gd. & ch. (wooled) | 18.00@21.00 |
| Gd. & ch. (fall shorn) | 18.00@20.50 |

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Feb. 2 were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, choice | \$24.50@26.50 |
| Steers, good | 22.00@24.50 |
| Steers, stand. | 18.00@23.00 |
| Heifers, choice | none qtd. |
| Heifers, good | 21.25@24.00 |
| Cows, util. & com'l. | 14.25@17.00 |
| Cows, can. & cut. | 12.00@15.00 |
| Bulls, util. & com'l. | 18.00@20.00 |
| Bulls, cutter | 16.50@18.00 |

| BARROWS & GILTS: | Cwt. |
|-----------------------|-------------|
| U.S. No. 1-2, 180/200 | none qtd. |
| U.S. No. 1-2, 200/220 | none qtd. |
| U.S. No. 1-2, 220/240 | none qtd. |
| U.S. No. 2-3, 200/220 | 13.00@13.50 |
| U.S. No. 2-3, 220/240 | 13.00@13.50 |
| U.S. No. 2-3, 240/270 | 12.75@13.00 |
| U.S. No. 2-3, 270/300 | 12.50@12.75 |
| U.S. No. 1-3, 180/200 | 13.00@13.75 |
| U.S. No. 1-3, 200/220 | 13.50@13.85 |
| U.S. No. 1-3, 220/240 | 13.25@13.85 |
| U.S. No. 1-3, 240/270 | 12.75@13.50 |

| SOWS, U.S. No. 1-3: | Cwt. |
|---------------------|-------------|
| 270/330 lbs. | 11.50@11.75 |
| 330/400 lbs. | 11.25@11.50 |
| 400/550 lbs. | 11.00@11.25 |

| LAMBS: | Cwt. |
|---------------------|-------------|
| Good & ch. (wooled) | 19.00@20.00 |
| Good & ch. (shorn) | 17.50@18.50 |

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Feb. 2 were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, gd. & ch. | \$23.50@26.00 |
| Steers, stand. | 22.00@24.00 |
| Heifers, gd. & ch. | 22.00@26.00 |
| Heifers, util. & std. | none qtd. |
| Cows, utility | 14.00@16.00 |
| Cows, can. & cut. | 13.00@15.00 |
| Bulls, util. & com'l. | none qtd. |

| VEALERS: | Cwt. |
|-------------------|-------------|
| Choice | none qtd. |
| Good & choice | 32.00@36.00 |
| Calves, gd. & ch. | 20.00@25.00 |

| BARROWS & GILTS: | Cwt. |
|-----------------------|-------------|
| U.S. No. 1-2, 210/220 | 14.00 |
| U.S. No. 1-3, 190/240 | 12.50 |
| U.S. No. 2-3, 200/240 | 13.00@13.50 |

| SOWS, U.S. No. 1-3: | Cwt. |
|---------------------|------------|
| 250/400 lbs. | none qtd. |
| 400/600 lbs. | 9.75@10.50 |

| LAMBS: | Cwt. |
|------------------------|-------------|
| Gd. & ch. (wooled) | 18.00@20.00 |
| Ch. & pr. (fall shorn) | 20.00 |

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Jan. 30, 1960 (totals compared), as reported by the U. S. Department of Agriculture:

| City or Area | Cattle | Calves | Hogs | Sheep |
|---|---------|--------|-----------|---------|
| Boston, New York City area ¹ | 13,486 | 8,375 | 50,007 | 41,728 |
| Baltimore, Philadelphia | 8,248 | 2,179 | 30,363 | 5,110 |
| Cincy., Cleve., Detroit, Indpls. | 19,009 | 4,358 | 147,180 | 17,680 |
| Chicago area | 16,679 | 7,711 | 38,033 | 7,500 |
| St. Paul-Wis. areas ² | 27,545 | 24,183 | 133,215 | 28,574 |
| St. Louis area ³ | 10,896 | 1,866 | 80,646 | 5,860 |
| Sioux City-So. Dak. area ⁴ | 23,220 | ... | 104,953 | 19,850 |
| Omaha area ⁵ | 35,493 | 128 | 83,328 | 18,960 |
| Kansas City | 15,625 | ... | 44,845 | ... |
| Iowa-S. Minnesota ⁶ | 30,048 | 10,166 | 306,773 | 34,072 |
| Louisville, Evansville, Nashville | 6,772 | 2,919 | 59,850 | ... |
| Memphis | 6,542 | 2,053 | 32,136 | ... |
| Georgia-Florida-Alabama area ⁷ | 20,410 | 1,368 | 55,335 | 10,120 |
| St. Joseph, Wichita, Okla. City | 9,264 | 3,199 | 17,671 | 12,077 |
| Ft. Worth, Dallas, San Antonio | 18,768 | 2,225 | 20,584 | 27,364 |
| Denver, Ogden, Salt Lake City | 26,264 | 1,139 | 31,003 | 25,776 |
| Los Angeles, San Fran. areas ⁸ | 6,696 | 311 | 20,979 | 3,323 |
| Portland, Seattle, Spokane | 294,965 | 69,580 | 1,258,901 | 250,645 |
| GRAND TOTALS | 273,092 | 72,853 | 1,228,713 | 260,253 |
| Totals same week 1959 | ... | ... | ... | ... |

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Jan. 23 compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

| | GOOD STEERS | VEAL CALVES | HOGS* | LAMBS |
|------------|-------------|-------------|----------------------|---------|
| | All wts. | Gd. & Ch. | Grade B ¹ | Good |
| | 1960 | 1960 | 1960 | 1960 |
| Toronto | \$23.00 | \$26.50 | \$35.41 | \$22.65 |
| Montreal | 24.15 | 26.50 | 31.95 | 23.20 |
| Winnipeg | 21.44 | 25.35 | 32.08 | 21.37 |
| Calgary | 20.75 | 23.70 | 20.20 | 18.06 |
| Edmonton | 20.50 | 23.50 | 23.40 | 18.05 |
| Lethbridge | 20.40 | 23.50 | 19.00 | 17.71 |
| Pr. Albert | 20.00 | 24.40 | 23.50 | 17.75 |
| Moose Jaw | 20.00 | 24.00 | 21.25 | 16.25 |
| Saskatoon | 20.75 | 24.25 | 26.00 | 17.50 |
| Regina | 20.25 | 23.50 | 24.50 | 17.25 |

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended Jan. 30:

| | Cattle | Hogs | Sheep |
|------------------------------|--------|--------|-------|
| Week ended Jan. 30 | 2,700 | 21,800 | ... |
| Week previous (six days) | 2,382 | 21,758 | ... |
| Corresponding week last year | 2,992 | 16,595 | ... |

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Jan. 23, compared:

| | Week ended Jan. 23 | Same week 1959 |
|--------------------------|--------------------|----------------|
| CATTLE | | |
| Western Canada | 21,947 | 16,109 |
| Eastern Canada | 18,938 | 16,904 |
| Totals | 40,885 | 33,013 |
| HOGS | | |
| Western Canada | 52,872 | 67,380 |
| Eastern Canada | 63,157 | 66,224 |
| Totals | 116,029 | 133,604 |
| Sheep | | |
| All hog carcasses graded | 127,039 | 145,678 |
| Western Canada | | |
| Western Canada | 4,676 | 4,059 |
| Eastern Canada | 2,975 | 3,917 |
| Totals | 7,651 | 7,976 |

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Jan. 29:

| | Cattle | Calves | Hogs | Sheep |
|------------|--------|--------|-------|-------|
| Los Ang. | 3,100 | 170 | 665 | 300 |
| N. P'tland | 2,135 | 300 | 2,450 | 625 |
| Stockton | 975 | 150 | 500 | 150 |

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Jan. 29, with comparisons:

| | Cattle | Hogs | Sheep |
|---------------|---------|---------|---------|
| Week to date | 211,600 | 393,800 | 97,900 |
| Previous week | 238,200 | 398,500 | 109,100 |
| Same wk. 1959 | 212,400 | 379,100 | 116,600 |

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Jan. 30:

| | Cattle | Calves | Hogs | Sheep |
|-----------------------|--------|--------|--------|-------|
| Salable | 126 | 8 | none | none |
| Total, (incl. direct) | 2,929 | 8 | 15,708 | 7,301 |
| Prev. wk.: | | | | |
| Salable | 129 | 18 | 4 | none |
| Total, (incl. direct) | 1,962 | 18 | 19,738 | 6,099 |

*Includes hogs at 31st Street.

ing the
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Sheep
41,729
5,116
17,662
7,560
20,574
5,960
18,652
18,962
34,872

10,122
12,077
27,364
25,776
3,323
250,645
260,353

Paul, So.
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116,600

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THE NATIONAL PROVISIONER, FEBRUARY 6, 1960

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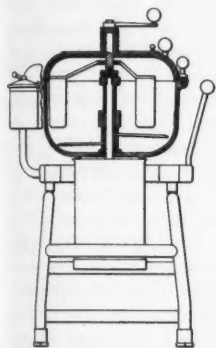
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RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50¢ for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,918,956, MEAT CUTTER, patented December 29, 1959 by Fritz Otto, Hameln (Weser) Germany, assignor to A. Stephan U. S. ohne, Hameln (Weser), Germany.



Baffles, carried by the meat cutting apparatus, are provided to project downwardly in position to

deflect and guide material from the side wall of a cutter bowl toward the center of the bowl so as to be returned to the zone of rotation of the cutter blades, thereby to resubject the material being cut to the cutting action of the blades.

No. 2,912,337, METHOD OF PROCESSING CANNED MEAT PRODUCTS, patented November 10, 1959 by Richard A. Greenberg, Chicago, assignor to Swift & Company, Chicago, a corporation of Illinois.

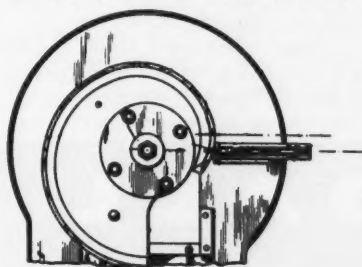
A method for canning and processing a meat-containing food product is disclosed. The method comprises: 1) incorporating in the food product a small amount of racemic alanine, 2) confining the food product in an hermetically sealed container and 3) raising the temperature of the sealed container to a level sufficient to destroy spoilage organisms contained in the product.

No. 2,915,958, HAM PUMPING APPARATUS, patented December 8, 1959 by Owen Rice, Upper St. Clair Township, Allegheny County, Pa., assignor to Hagan Chemicals & Controls Inc., Pittsburgh, a corporation of Pennsylvania.

A system for pickle pumping meat

products, such as hams and the like, is disclosed, including a device for weighing the product and having an assembly of elements for generating a balancing weight signal directly proportional in magnitude to the weight of the meat product.

No. 2,911,857, HONING DEVICE FOR SLICING BLADE, patented November 10, 1959 by Orlando Garapolo, Chicago, assignor to Wil-



son & Co., Inc., a corporation of the state of Delaware.

More specifically, the device is adapted to hone the cutting edge of a spirally-shaped blade, such as a bacon slicing knife, without removing the blade from its housing.

No. 2,914,795, APPARATUS FOR LOOSENING AND REMOVING HIDE FROM THE LEG OF AN ANIMAL, patented December 1, 1959 by Oscar H. Lindstrom and Joseph A. Wandas, Austin, Minn., assignors to Geo. A. Hormel & Co., Austin, Minn., a corporation of the state of Delaware.



This apparatus comprises a hook-like element having an elongated shank portion, a normally extending work portion having a cross section which is ovate with the acute side of the ovate portion being disposed on the inside of the work portion and at least one hook-controlling means operatively connected to the elongated shank on the side generally opposite to the work portion.

No. 2,918,374, MEAT PRODUCT, patented December 22, 1959 by Eugene M. Fresch, Hannibal, N. Y.

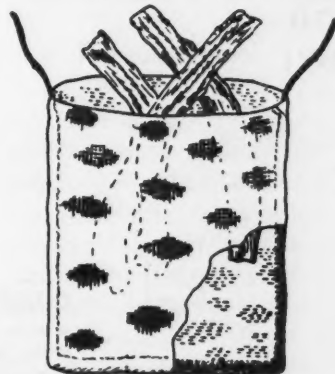
A food product is disclosed, comprising at least 10 per cent shredded and sharply ground particles of red meat mixed intimately with not more than 80 per cent nor less than 25 per cent meat substitute particles similarly shredded and ground. All particles are intermixed with an edible preservative and all of the particles have clean-cut surfaces coated with at least 10 per cent, but not more than 30 per cent, melt

material in particle surfacing films imparting a beefy, red coloring to the mixture. This material is distributed evenly and constitutes with said red meat and substitute meat the entire composition and maintains a desired appearance of freshness in transit and storage under refrigeration for long periods of time.

No. 2,916,069, MEAT CHOPPER KNIFE ASSEMBLY HAVING DIFFERENT DEGREES OF WEAR CHARACTERISTICS, patented December 8, 1959 by Clarence R. Williams, Brooklyn, N. Y., assignor to Atlantic Service Company, Inc., Brooklyn, N. Y., a corporation of New York.

The cutter blade terminating elements have different degrees of wear characteristics, with axially terminating element disposed adjacent the inner ends of the blade portion having a greater rate of wear, the wear surfaces being in the same plane whereby the contacting surface is maintained flat. The formation of undesirable clearance gaps at the axial support between the blade and the cutter plate is said to be minimized.

No. 2,912,336, MEAT MERCHANDISING PACKAGE, patented November 10, 1959 by Dominic A. Per-



ino, Milwaukee, assignor to Milprint, Inc., Milwaukee, which is a corporation of Delaware.

The package has a pliable metal foil cover being heat-conductive and having a heat reflective surface facing inwardly. The cover is adapted to remain in place during cooking of the meat.

No. 2,910,369, SODIUM FREE MEAT CURING, patented October 27, 1959 by Samuel Klein, Newark, New Jersey.

A sodium free nitrite-nitrate meat curing composition is disclosed, having a potassium and calcium content in about the same ratio as the potassium and calcium content of the meat to be cured.

Expansion in United Kingdom Market for American Pork is Blocked by British Hog Cholera Restrictions

An expanded export market for pork and pork products lies just out of reach because of U. S. failure to meet restrictions against hog cholera, the American Meat Institute pointed out this week.

This disease is not harmful to consumers of pork but it is feared because of the heavy toll it levies on swine herds if not controlled.

The United Kingdom, for instance, recently relaxed import restrictions from the dollar area on meat

and meat products, including pork. The U. K. is a large import market for pork, but the United States cannot supply any because of the British hog cholera restrictions. Great Britain will accept U.S. pork and pork products only under the following conditions:

1. Hogs must be free from hog cholera at the time of slaughter.
2. Hogs must come from a state which outlaws the use of live virus in hog cholera immunizations.

3. Hogs must come from farms that have been free from hog cholera for at least six months.

This third point is causing the hold-up. Federal meat inspectors are able to certify that the hogs they examine are free from cholera and were produced in a state prohibiting the use of live virus. But once the hogs reach marketing channels, there is no practical way of telling whether each animal comes from a farm that has been cholera-free for six months.

The feeling among interested parties in the United States is that this is an unfair restriction. Both the AMI and the U. S. Department of Agriculture are trying to bring about a more workable arrangement with the U.K.

AMI president Homer Davison has urged that the USDA develop adequate arguments to show that the requirement is relatively meaningless, so far as the U.K.'s protection against hog cholera is concerned. In a letter to Secretary of Agriculture Ezra Taft Benson, Davison said:

"As we understand it, this requirement is a factor primarily in the shipping of live hogs rather than in shipment of dressed meat. Actually, as you may know, the U.K. is not cholera-free, which is another reason why this requirement seems to be superfluous.

"We believe that vigorous effort by the Department of Agriculture to facilitate the sale of pork products in the U.K. at this time would receive a most hearty approval from the entire swine industry. If the American Meat Institute can be of any help in expediting such an effort, I'd be glad for you to call on us."

Incidence of hog cholera in this country has dropped to minute proportions, due in part to an eradication campaign promoted by the AMI and other organizations.

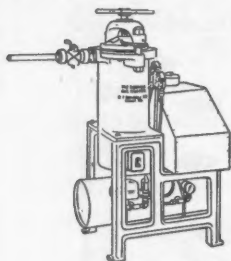
Thirty-one states now prohibit the use of live virus in hog cholera immunizations. A bill now before Congress, if passed, would lead to an even greater reduction in the disease. This drop, in turn, might influence other countries to relax restrictions against U. S. pork products. A similar bill was defeated in the last session of Congress.

Davison has asserted that passage of this bill is extremely important to hasten the nationwide prohibition against the use of live virus. Although legislatures of many states where the ban is not yet in force are planning to vote on the measure, several of them will not meet again until 1961.

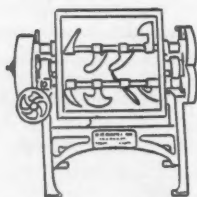
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Red Sweet Pepper Expert Tells Meat Processors How To Buy and Store Product for Use in Loaves

NOT ONLY DOES the loaf business contribute significantly to the tonnage of meat processors, points out Henry P. Cannon II, president of H. P. Cannon & Son, Inc., but it also makes up the difference between profit and loss on many a processing company's financial statement.

With the growth in popularity of the meat industry's loaf products, competition has increased. As is the case with many consumer items today, the basic nature of loaf meats varies little from one brand to another. However, the degree of acceptance varies considerably, due to such factors as packaging, promotion, availability and, most of all, appearance of the products.

Proof of the importance of appearance—the pulling power of eye appeal—exists, says Cannon, in the fact that one of the most popular lunch meats developed so far is the "P & P" loaf—pickle and pepper, or pickle and pimiento, depending upon the area. The bright green and red flecks embedded in the meat not only make the loaf appetizing; they make it look appetizing—a tremendously important factor at the point of sale. However, the widespread and increasing popularity of the "P & P" loaf has posed a problem for some meat packers, and has brought many a purchasing agent to despair.

The pickles used in the "P & P" loaf are produced universally, and are always available from one source or another, while the same happy characteristic does not apply to the red diced peppers that impart eye appeal.

Peppers, comments Cannon, are an unpredictable crop. They have always been so, and probably always will be. For years the major area of commercial pepper production was southern Delaware, where the canning of diced red peppers was pioneered and developed by H. P. Cannon & Son. In recent years, other producing areas have been developed in sections of North Carolina, Tennessee, Texas and California.

Generally speaking, red peppers begin to mature in late July in North Carolina, and production normally continues from then into December when the Texas and California crops are harvested. The meat packer who wants a dependable stock of red peppers should, therefore, place his order with his supplier during July—certainly not

later than August. Even then he has no absolute guarantee against disappointment, for peppers are greatly affected by weather conditions. In any year, the tonnage harvested may fluctuate tremendously. Severe shortages of the product occur occasionally.

"My own company has taken precautions to guard against these fluctuations as much as possible," says Cannon, "and to some extent we have succeeded in stabilizing pepper yields by widespread dispersal of growing areas. However, there are seasons in which nature perversely triumphs."

How can the meat packer protect himself against pepper crop failures? Fortunately, canned peppers can be kept well in dry storage if they are not allowed to freeze, or are not subjected to extreme heat. Under normal dry storage conditions canned peppers will keep satisfactorily for up to two years without visible deterioration.

Considering the vagaries of pepper production, the loaf processor should order his peppers early and store them properly. He is even wiser if he uses red peppers imaginatively. The trend to supermarket merchandising and sale of packaged meats of all kinds has increased the use of red peppers in all types of products.

Cannon declares that many more uses for peppers will be found, and that some of the most profitable ones will be developed by meat processors who are enterprising enough to match growing competition with ingenuity and do experimental work in their own kitchens.

New Preservatives Used on Franks and Smoked Meats

Two Chemocides marketed by Chemo Puro Manufacturing Corp., subsidiary of Century Chemical Corp., as Chemocides MK and PK have just been approved by the Food & Drug Administration for application as food preservatives at a concentration of 0.1 per cent.

In the opinion of the U.S. Food and Drug Administration, these methyl and propyl esters of p-hydroxybenzoic acid are generally recognized by appropriately qualified experts as safe for use as preservatives in foods where their use does not conflict with presently established standards for such foods.

The new materials permit the extended storage of many foods with-

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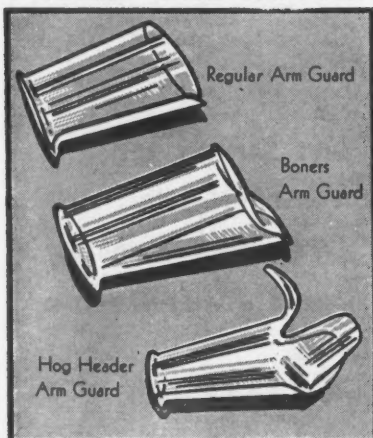
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out incurring dangerous toxicity and without loss of desirable marketing properties, according to the manufacturer. The microbial agents are said to be effective in both acid and neutral foods, and against molds, yeast and bacteria.

For example, they are reported to prevent mold and slime on frankfurters, bacon and ham.

AMIF Sums Up Facts on Ascorbate Use in Curing

"Curing Meats With Ascorbates" is the subject of a new Circular 55 of the American Meat Institute Foundation in which Franklin Mills and George D. Wilson of the Foundation's division of food technology provide concise and authoritative information on results achieved and the manner of using ascorbates in sausage and other cured meats.

The circular sums up the data on the use of ascorbic acid or its derivatives (sodium ascorbate and sodium isoascorbate) as follows:

1. Ascorbates are used to assure color development in cured products, even when short processing schedules are employed.

2. These compounds are used in cooked cured sausage, bacon, ham, corned beef and pickled pigs feet, and for spraying cured meats.

3. Use of ascorbic acid makes it possible for manufacturers to omit the holding time for cured meat products prior to smoking. In some cases, smoking time may be cut.

4. When ascorbic acid is employed, manufacturers should not use product color as a guide to end-point in heat processing because color development is much more rapid and does not necessarily reflect internal temperature.

5. Ascorbic acid is not a cureall for color problems. It cannot increase color beyond the potential of the meat pigments.

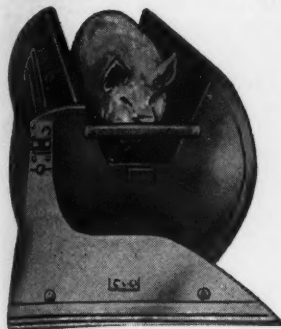
6. It is not a preservative against spoilage and will not prevent deterioration caused by improper handling and poor ingredients.

7. Both sodium ascorbate and sodium isoascorbate are generally stable in curing pickles if kept cool (below 50°F.) and the pH is between 6.0-7.0. However, these compounds are very sensitive to certain metals and, for this reason, all pickle solutions containing them should be stored in stainless steel, aluminum or plastic-lined tanks.

Some research has shown that ascorbic acid, mixed with the seasoning prior to grinding, will extend the time that fresh pork sausage will retain its fresh appearance.

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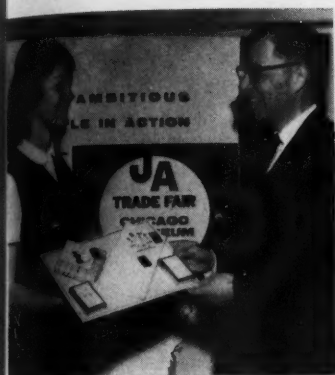


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The Meat Trail...



BUSINESS PROSPECTS for her Junior Achievement company are discussed by Pat Tykalsky of Chicago, vice president of Nic Nac Novel Co., with Swift & Company president Porter M. Jarvis. The Nic Nacs, one of three Swift-sponsored JA companies, make and sell personalized playing cards and napkins. Representatives of the Swift-sponsored JA companies were special guests at Swift's 75th annual meeting of shareholders last week.

Dr. Schweigert to Head New Michigan Food Science Unit

Dr. BERNARD S. SCHWEIGERT, director of research and education for the American Meat Institute Foundation, Chicago, has been named to head a new department of food science in the College of Agriculture at Michigan State University, East Lansing. Dr. THOMAS K. COW-



DR. SCHWEIGERT

DEN, dean of agriculture, announced. Dr. Schweigert will join the staff effective May 1.

The new department will combine into one unit food processing work now conducted by the departments of animal husbandry, horticulture, dairy husbandry, poultry science, farm crops and agricultural engineering. Dean Cowden said the move is an effort to strengthen the area of work between the farmer and consumer and to develop new products.

Dr. Schweigert is the author or co-author of more than 150 scientific publications in biochemistry, nutrition and meats research. He received the B.S., M.S. and Ph.D. degrees in biochemistry and physiology at the

University of Wisconsin from 1943 to 1946 and did teaching and research at Wisconsin and Texas A&M College before joining the AMIF in 1948. While at the AMIF, Dr. Schweigert has been associated jointly with the University of Chicago, home of the Foundation.

PLANTS

A contract for the construction of a new \$2,000,000 Armour and Company plant north of Houston, Tex., has been awarded to Knutson Construction Co. of Houston, C. L. MOBLEY, Houston manager for Armour, announced. The plant, to be located on Rankin rd. in a new industrial subdivision, will replace the present Armour branch house at 1016-20 Commerce, Houston. The new unit will include slaughtering facilities for cattle and calves, a sausage kitchen, sliced bacon department and curing and smoking facilities. Construction will begin immediately, and the plant is expected to be in operation by next January 1, Mobley said. The architect is Wyatt C. Hedrick-Architects and Engineers, a Houston-based firm.

Columbus Packing Co., Inc., Columbus, Miss., has been granted a charter of incorporation listing capital stock of \$40,000.

An official civic welcome from the mayor and the president of the local Chamber of Commerce marked the formal opening of Alamogordo Packing Co., Alamogordo, N.M. ALBERT VAN WINKLE is general manager and co-owner of the firm. FRANK HAMER is assistant manager. Another co-owner is ANDY J. WINTON, general manager of Rancho Packing Co., Clovis, N.M. The Alamogordo plant will use the "Rancho" brand name of the Clovis firm, the owners said.

Fire caused an estimated \$10,000 damage to the wholesale meat and poultry plant of Ed Steck, Inc., at Whitewater, Wis.

A garage at the strikebound plant of Wilson & Co., Inc., in Kansas City, Kan., was damaged early this week by a dynamite blast.

A \$500,000 meat packing plant has been completed near Damien, Haiti, by Haitian-American Meat and Provision Co. The plant, first of its kind in Haiti, will enable the government to raze an old municipal slaughterhouse. Principals in the new firm are CLINTON T. MURCHISON of Dallas, Tex., and two New York invest-



HONORED ON his retirement from the Meat Inspection Division, U. S. Department of Agriculture, after 40 years of service, Dr. H. R. Holmes (third from right) is shown with (l. to r.) Thomas T. Sinclair, vice president and general manager, Kingan division, Hygrade Food Products Corp.; Dr. O. E. Flory, chief MID veterinary inspector at Kingan, and Dr. Harold L. Geick, inspector in charge of Indianapolis meat inspection station.

ment houses, Allen & Co. and Dancy Duval & Co. CHARLES CAMPBELL, a veteran of 35 years with Armour and Company, Chicago, supervised the construction of the one-story plant and will serve as an executive of the new firm.

Hunt's Meats, Sandusky, O., has discontinued business.

Sale of Diplomat Foods, Inc., North Bergen, N. J., to Contadina Foods, Inc., San Jose, Cal., has been announced by H. R. SOCOLOF, president of Diplomat, and EITEL SANDER, vice president. Socolof continues as president of Sweet Life Foods of New York.

JOSEPH SWITKEN, veteran Philadelphia meat wholesaler, has incorporated his business as Joseph Switken Co. Purposes set forth in the charter are to buy, sell, import, export, bone, process, cure, dress or otherwise treat with or deal in meat and animal products.

A new meat processing plant has been opened by LEO HOUSE and M. E. CLEMENTS at Reform, Ala.

JOBS

Dr. HAROLD REEKER as been appointed associate chief veterinarian, meat inspection, in the Health of Animals Division, Canada Department of Agriculture, Ottawa. He succeeds Dr. C. K. HETHERINGTON,

recently promoted to chief veterinarian, meat inspection. Dr. Reeker has been with the Health of Animals Division since 1946.

J. B. WOODWARD has joined Denver Wholesale Meat Co., Denver, as meat consultant and director of public relations, MAX WEINSTEIN, president, announced. Woodward formerly was a meat specialist with Safeway Stores.

LYNN A. FOWLER, manager of the Swift & Company plant at Moultrie, Ga., since 1948, has been named manager of White Provision Co., Atlanta, a Swift division. Succeeding Fowler at Moultrie will be J. S. WOOD, who has been on the staff of E. D. FLETCHALL, vice president in charge of all Swift meat packing plants and construction, with headquarters in Chicago. Fowler went to Moultrie from



J. S. WOOD



L. A. FOWLER

Watertown, S. D., where he was manager of the Swift plant about two years. He joined the company in 1923 at Fort Worth, Tex. Wood started with Swift in 1924 at North Portland, Ore., and later served in Chicago and Cleveland. He was appointed manager of the Swift plant at Harrisburg, Pa., in 1956 and held that position until he joined Fletcher's staff last June.

The Sucher Packing Co., Dayton, O., has appointed Dr. ARNOLD I. EPSTEIN as director of quality control. He previously was research associate and instructor in the department of food science at Rutgers University, New Brunswick, N. J. Dr. Epstein received the B.S. degree



DR. EPSTEIN

at the University of Miami and the M.S. and Ph.D. degrees in food science at Rutgers. He has published several technical papers on various problems of food processing. He is a member of Sigma Xi, the Institute of Food Technologists, Society for Applied Spectroscopy and American Association for the Advancement of



PLANS TO establish frankfurters as important part of British teen-agers' diets were announced by The Oppenheimer Casing Co. (U.K.), Ltd., London, at the Smithfield Show. In 1960 campaign, to be carried out by Teen-Age Promotions, Ltd. (TAP), franks of Oppenheimer customers will be promoted along with Pepsi-Cola, other food products and Pye records. Consumer interest will be stimulated through advertising, contests, barbecues and other events. Shown at campaign kick-off (l. to r.) are: Carl Steiner, managing director of TAP; L. E. Swabey, sales director, Pepsi-Cola, Ltd.; Frederick G. White, Oppenheimer sales director, and Miss Brenda Slattery of Pye Records, Ltd.

Science. In 1958, he received the Institute of Food Technologists "Flora-synth Fellowship Award." At the Sucher firm, Dr. Epstein will be in charge of the development of new products and processes as well as the quality control program.

EDWARD MCCARDIA, formerly sales promotion manager of the Chicago plant of Oscar Mayer & Co., has been promoted to assistant sales manager of that plant. He started with Oscar Mayer & Co. in February, 1957, and was transferred



E. MCCARDIA

to Chicago as sales promotion manager in May, 1957. He was placed on special assignment in the Chicago sales office last July to prepare him for his current position, which includes responsibility for large accounts sales.

E. E. GRAF has been promoted to assistant sales manager of the John Morrell & Co. plant in Sioux Falls, S. D., C. I. SALL, vice president and general manager, announced. Graf also will retain his duties as manager of the metropolitan sales division and fresh pork sales at the Sioux Falls plant.

ED H. SMITH has taken over duties as southwest area purchasing agent for Armour and Company,

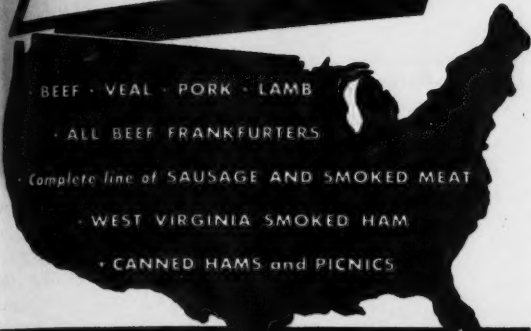
with headquarters in Fort Worth, Tex., area manager T. R. ST. JOHN announced. He succeeds LEO LEAH, retired. In his new post, Smith will supervise the purchase of supplies for Armour units in Kansas, Missouri, Louisiana, New Mexico, Arizona, Arkansas, Oklahoma and Texas, St. John said.

THOMAS W. COBB, manager of the lamb and veal department of Swift & Company at South St. Joseph, Mo., has been transferred to the



INSCRIBED PLAQUE from officers and directors of The Rath Packing Co., Waterloo, Ia., is displayed by A. D. DONNELL (left) after its presentation to him at retirement dinner by Joe GILSON (center), his successor as Rath president. At right is Howard H. RATH, board chairman. The chairman and Homer R. DAVISON, president of the American Meat Institute, were among speakers at the dinner, which was attended by 325 persons. Plaque praises Donnell's 41 years of service.

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BEEF • VEAL • PORK • LAMB
 • ALL BEEF FRANKFURTERS
 • Complete line of SAUSAGE AND SMOKED MEAT
 • WEST VIRGINIA SMOKED HAM
 • CANNED HAMS and PICNICS

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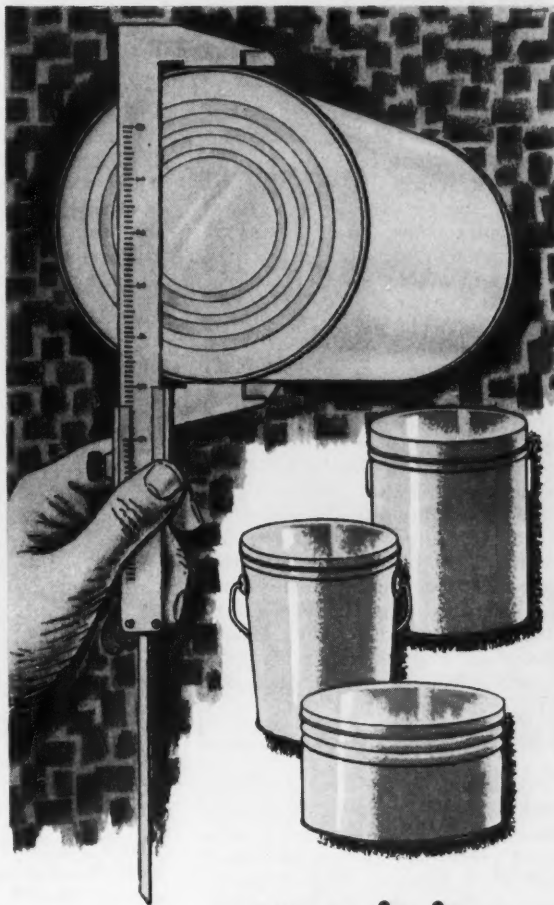
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 Over 100 sizes, 10 different shapes.
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THE HEEKIN' CAN CO. PLANTS IN OHIO, TENNESSEE & ARKANSAS
 SALES OFFICES: CINCINNATI, OHIO; SPRINGDALE, ARKANSAS

general lamb division in Chicago. He is succeeded by ALLAN R. ANDERSON, formerly of Chicago.

The appointment of JOHN ASHBY, JR., as director of public and employee relations for Stark, Wetzel & Co., Inc., Indianapolis, has been announced by GENE TURNER, executive vice president. Ashby fills the post formerly held by BRUCE HUNT, who is on leave of absence to serve as executive director of the Indiana Department of Commerce and Public Relations. In his new position, Ashby will direct and supervise all public and employee relations activities and all communications within the company. A graduate of Dartmouth College, he joined Stark, Wetzel in 1958 after serving with another Indiana firm in various sales management positions.



J. ASHBY, JR.

TRAILMARKS

"Salesman of the Year" at Seitz Packing Co., Inc., South St. Joseph, Mo., LYLE COWART received a diamond lapel pin and a \$100 check from E. Y. LINGLE, company president. A "Newspaper Ad Man of the Year" trophy also was presented to Cowart. DILL ASBURY placed second in the "Salesman of the Year" contest. Omaha sales supervisor DESTER



CHECKING RESULTS from dressing operation at Illinois Packing Co., Chicago, are William Wilcox (left), plant superintendent, and George Abraham, president. Firm recently acquired Schermer penetrating bolt stunner for beef stunning. Tool is used on as many as 550 head of beef a day with excellent results, according to Abraham. Animals are stunned in steel restraining box that holds two of them at one time.

NYGAARD received a trophy for the best sales division performance.

JOHN TROY of Troy & Stalder, Omaha architectural firm, has announced the appointment of JAMES W. NICAS as a member of the firm. Nicas, who is a registered professional architect, will be vice president of the firm and share in production management with I. W. STALDER, also a registered professional architect.

J. L. Whisler & Sons, Inc., is marking its 40th year of operation in Elkhart, Ind. The meat packing firm began with three employees and now has 40.

Oscar Mayer & Co., Chicago, will spend approximately \$1,500,000 in 1960 on research for new production techniques, new products and new packaging and on nutritional studies and livestock improvement programs, OSCAR G. MAYER, JR., president, has announced. The research budget is 15 per cent greater than it was in 1959. "The greatest opportunities for research and development in the meat industry still lie ahead and many meat processors, in addition to Oscar Mayer, are planning expanded research programs," the president noted.

New president of the Milwaukee Meat Council is KENNETH F. WILKINSON, Godfrey Co. meat buyer. Other officers are: vice president, HOWARD EASTWOOD, manager of the Armour and Company Milwaukee branch; secretary, LEE C. ZIEMER, president and general manager of Harry Ziemer Co., and treasurer, J. E. McMahan, Milwaukee branch manager for Decker Packing Co.

A receiving order has been issued against NuWay Food Products, Inc., Montreal, Que., and a general meeting of creditors set for 10 a.m. Wednesday, February 17, in Room 16, Court House, 155 Notre Dame st., East Montreal. Claims against the estate are to be filed with trustee-liquidator SAUL KWIAT, 3600 Barclay ave., Montreal.

Dr. C. W. CHAPIN has retired from the Meat Inspection Division of the U. S. Department of Agriculture after nearly 40 years in government service. He was appointed as a veterinary inspector in the Bureau of Animal Industry in 1921 and served in the meat inspection service since 1930. Dr. Chapin has been inspector in charge at Storm Lake and Mason City, Ia., and also was stationed in St. Louis.

W. A. THORESEN, city sales and advertising manager for Iowa Pack-



PUBLIC SERVICE citation of Omaha television station KMTV is presented to Louis F. Long (center), president of The Cudahy Packing Co., Omaha, by Edward L. May (left), president of May Broadcasting Co., and Owen Saddler, KMTV general manager. Long was recognized for his work in obtaining two new Omaha institutions. He was president of the board of trustees of St. Catherine's Hospital when the \$4,500,000 Archbishop Bergan Mercy Hospital was conceived as its replacement. The present hospital is to be converted to a geriatrics unit, first one in Omaha.

ing Co., Des Moines, a division of Swift & Company, has been elected president of the Central Iowa Grocery Manufacturers' Representatives. He succeeds LEE EGGERS of Geo. A. Hormel & Co.

Two packs will save consumers "two bits" during a "Porkies" promotion launched January 11 by The Sugardale Provision Co., Canton, O. Each package of the skinless pork sausage links contains a coupon. Consumers who mail the coupon to the company, together with the backs of two Porkies cartons, will receive 25¢ in coin from Sugardale.

DEATHS

GEORGE HOOD ELLIOTT, 63, senior partner in George H. Elliott & Co., Chicago hide brokerage firm, died January 31. He had been in the hide brokerage business for 40 years at the same address. A daughter and a brother survive.

JOHN F. STEGNER, 73, retired Cincinnati packer, died of injuries suffered when he was struck by an automobile. He operated Stegner Meat Packing Co. for 25 years until retiring in 1945.

ALBERT WENDEL, 61, of the Bronx, president of the New York State Association of Retail Meat Dealers, died recently. He often was a dealers' spokesman in Washington, D. C., during OPA days.

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whether you're adding a complete department—or buying one piece of equipment—you'll find it in the Purchasing Guide, the "YELLOW PAGES" of the meat industry.

- Classified lists of all suppliers for any item of equipment or supplies
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- Complete reference section
- Trade names, with manufacturer and location.

For all your needs, use the "YELLOW PAGES" of the Meat Industry . . .

The Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION

THE NATIONAL PROVISIONER, FEBRUARY 6, 1960



From the Kitchens of Hayden House

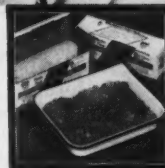
Flavor Control Plus Portion Control
FOR TURKEY DINNERS AND TURKEY SANDWICHES



Start with appetizing slices from frozen, cooked HAYDEN HOUSE TURKEY ROLLS—All breast, breast and thigh or all thigh meat (for salads, a la kings, turkey-burgers and cold-plates, too.)



Add steaming, giblet-rich turkey gravy from frozen, cooked HAYDEN HOUSE TURKEY GIBLET GRAVY ROLLS. Concentrated, full-flavored. Easy to serve. (Excellent for soup and broth, too.)



Top it off with fluffy mounds of delightfully seasoned turkey dressing from frozen, cooked HAYDEN HOUSE TURKEY DRESSING ROLLS. Add side dishes as you wish. (Delicious with sandwiches, too.)

Hayden House does *everything* to help brokers and distributors gain better year-round profits. First, it is the leader in developing flavor and portion controlled turkey. Now, prestige building turkey dishes are a practical every day item. Second, Hayden House leads in year-round advertising in top-interest restaurant magazines. Do yourself *and* your customers a BIG favor—make Hayden House your House every day. Hayden House has the right portion control food to fit your customers every turkey need.

1 HAYDEN HOUSE TURKEY ROLL

equals . . . 1 lb. turkey roll meat
equals approximately 3 lbs. dressed turkey
uses . . . 75% less space
saves . . . 65% in time and labor

Also make Hayden House Your House for:

Exac-Pac, Frozen, Frozen, Cooked, Frozen, Fresh, Frozen, Fresh Portion
Cooked Turkey Slices, Chicken a la King, Turkey Breasts, Control Poultry
Frozen, Fresh Turkey Legs, Thighs and Wings

For Information Write

Hayden House

FOODS COMPANY

300 W. WASHINGTON ST. • CHICAGO 6, ILLINOIS

Flashes on suppliers

THE ALLBRIGHT-NELL CO.: Dr. A. O. LUNDELL retired recently from this Chicago company. Joining the firm in 1919, he held the positions of sales manager and vice president and was responsible for many major improvements in meat packing equipment. His inventions include a moving-top beef, hog, calf and sheep viscera inspection table, eviscerator platforms and beef head inspection trucks.

R. T. RANDALL & COMPANY: CHARLES E. PEIFFER, JR., has been elected president of this Philadelphia supplier of sausage making equipment. A. SHORE was elected secretary-treasurer of the organization, succeeding Peiffer in this position at the firm.

JOSAM MANUFACTURING CO.: M. J. (MORRIE) HIRSHSTEIN is the new president of this Michigan City, Ind., concern. The son of JOSEPH HIRSHSTEIN, founder of the company, the new president was executive vice president and general manager from 1940 to 1950. In other appointments, A. L. YEAGER has been

named executive vice president in charge of manufacturing and LEWIS H. POLSTER is the new vice president in charge of sales.

BARLIANT & CO.: JERRY BOORTZ has joined this Chicago concern to assist FRED BIGHAM in the sale of the Presto line of cutters, stuffers and linkers. Boortz formerly was employed by Armour and Company for a period of 14 years.

FEDERAL PAPER BOARD COMPANY, INC.: The appointment of R. E. BONINI as manager of package sales for the meat and vegetable oil industries was announced recently by officials of this Bogota, N.J., firm. His past experience includes direct contact with meat packers, as well as industrial consultant to the meat packing industry for many years.

BRECON PACKERS WAREHOUSE, INC.: A. G. McMILLAN, president of this Talladega, Ala., organization, has announced the appointment of JOE L. METCALF to the position of sales manager.

MARATHON: JOHN STEVENS and LEO E. CROY, two longtime executives of this Menasha, Wis., division of American Can Company, are retiring, according to R. J. SUND, vice

president and general manager. Both were members of the board of directors of Marathon prior to its merger with American Can in 1950 and were officers and directors of subsidiary companies in the United States and Canada.

CHAS. PFIZER & CO., INC.: Thirty-eight employees who have completed 25 years of service with this New York City firm were honored recently at a dinner given by the company's board of directors. Each of the 38 employees received an engraved gold watch and service pin. Toastmaster for the occasion was HARRY L. DENZLER, manager of the firm's Brooklyn, N.Y., plant.

BASIC FOOD MATERIALS, INC.: RAY F. BEEREND, president of this Vermilion, O., company, has announced plans to move operations into a modern building with 40,000 sq. ft. of working space—one-third larger than the present building. Fully automatic packaging machinery will be used.

FRICK COMPANY: W. H. AUBREY, president of this Waynesboro, Pa., organization, has announced the appointment of JOHN R. KIESSELING as treasurer-controller and as a member of the board of directors.

U. S. Government Inspection, Est. No. 365

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The
Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION
THE NATIONAL PROVISIONER, FEBRUARY 6, 1960

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In Detroit, Michigan—11,500 square feet, processing, freezing, distribution plant with cooling, assembly line conveyor, lockers, nice offices, smokeroom area, in market area adjoining extensive parking and truck maneuvering area. This is your opportunity to acquire a Detroit facility! May consider leasing.

Contact Mr. Fuhrer, Shostak Brothers & Co., Inc., Realtors, 10711 Puritan Ave., Detroit, Michigan. Phone—University 1-2400.

U. S. GOV'T INSPECTED PLANT FOR SALE

Located in heart of Rocky Mountain Cow Country. Present capacity 200 head cattle per week, can be increased with small investment. Have new sausage department, feed lots to handle 1,000 head of cattle, can be expanded to 5,000 head. 24 acres of land on city water supply. All new refrigeration and plant practically all new. Plant valued \$350,000, will sell worth the money and tremendous saving. Leading packer in area enjoying good business. Will make good plant for processing for west coast. Write or Wire immediately for any details.

FS-27, THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10, Ill.

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MISCELLANEOUS FREE

NOW YOU CAN HAVE: Your own New York sales office plus a listed telephone number, without adding to your overhead. PLUS well known sales personnel who can sell all grades of meat and meat products on a brokerage basis. Straight loads or LCL. Further information and references on request. W-34, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

INSTITUTIONAL FOOD BROKERS: Wanted in all states east of the Mississippi river, to sell #10 size canned meat. Items offered are: Beef and gravy, pork and gravy, plain chili, chili and beans, ham chunks, cubed beef with natural juices, chopped pit cooked barbecued pork, spaghetti sauce with meat, hot dog chili sauce with meat. These items are used in large quantities by the school lunch trade in the western states. Replies will be held confidential. W-36, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DISTRIBUTOR WANTED: For prime Hungarian Salami BAI inspected. Direct to delicatessens, chains, clubs, hotels. Part or full time. W-32, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: 3, 6 x 6 Ammonia compressors complete, motors 220, 60 cycle, 3 phase and switch gear. 100 ton Evap. Condenser and receiver. Phone or write to Al Pete Meats, 2100 E. Willard St., Muncie, Indiana. Phone ATlas 2-5307.

CORLEY MILLER WANTED: Model B L with electric eye attachment for packaging welders. Late model in top condition. PESCHKE SAUSAGE CO., 2600 E. Grand Blvd. Detroit 11, Mich.

GOLD-HOLD PLATES: For truck refrigeration. Advise age, condition, size (including thickness) and price. Dreher Packing Company, Inc., P. O. Box 1650, Columbia, South Carolina

PRESSURE COOKING UNIT: Complete with steam boiler, stainless steel, 200 gallon capacity. Send complete details. W. Heubergs, 494 Joseph Ave., Rochester, N. Y.

THE NATIONAL PROVISIONER, FEBRUARY 6, 1960

EQUIPMENT FOR SALE

Cryovac Automatic Shrink Tunnel Model SCF Serial No. 454-645 complete with valves and fittings. Machine in excellent shape. Purchased in 1954—\$400.00.

Cryovac Pouch Sealer Model 6207 equipped to both vacuumize and gas fill pouches. Purchased in 1958—\$400.00.

Standard Packaging Flex Vac Machine Model 6-6-23. This is a five bay wheel with three pouch compartments to each bay. With this machine we have a Beach-Russ Model 50-D vacuum pump with a 3 H.P. G.E. motor. Purchased in 1953—\$1500.00.

U. S. Slicer Model 170G two loaf automatic slicing machine that will stack and shingle with synchronized three foot conveyor belt.—\$500.00. This equipment is all in excellent shape and will be ready for inspection at all times.

Contact Robert Glaser, Gus Glaser Meats, Inc., Fort Dodge, Iowa. Phone 3-7871.

Rendering Equipment

1—Used Marolf Junior No. 8 Hog, mounted on steel frame coupled to 25 HP., 1800 RPM. ball bearing motor. 14 x 11" opening. \$1200.00 FOB Seattle, Wash.

1—Used Marolf Senior No. 12 Hog with 40 HP., 1200 RPM. BB motor, coupling and mounting frame. 19 x 14" opening. \$1875.00 FOB Caldwell, Idaho.

1—Used Marolf Senior No. 18 Hog only. \$1200.00 FOB Spokane, Wash.

1—Marolf 300 Ton Hydraulic Press—16" piston—complete with steam pump. Never used \$2500.00 FOB Tacoma, Wash.

1—6' diam. x 55' long Standard Drier with drive and 20' oven including fire brick. \$2000.00 FOB Everett, Wash. Associated Fish plant equipment available.

Marolf & Company, Inc.

P. O. Box 3826, Seattle 24, Wash.

Phone West 7-3803

Manufacturers and distributors of a complete line of rendering equipment.

SEELBACH: 600 lb. capacity cut-mix, complete with two speed motor, used less than one year. Also Seelbach 400 lb. capacity cut-mix with 2 speed motor, used less than one year. These machines will be sold for the highest offer. FS-59, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SILENT CUTTER: Buffalo 44 B, good motor and two sets of stainless knives. Replaced by larger machine. \$500.00.

QUALITY PACKING HOUSE, INC.

New London, Wisconsin

FOR SALE: McQuay aluminum fin coils 18" wide, 3" deep with 1/4" spacing 11' long. Used, but in good condition. Make us an offer.

KRESS PACKING CO. INC.

Waterloo, Wisconsin

For Sale U.S. H.D. #3 Bacon Slicer. Top condition. Complete. \$1395.00, Eckert Packing Company, P. O. Drawer 388, Defiance, Ohio.

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COMPLETE PLANT FOR SALE!

At small fraction of value.

Fine Beef & Hog Kill Floor, Refrigeration, Rendering, Sausage—50,000 lbs. weekly capacity.

7,300 sq. ft. on 1 floor—fireproof concrete Building on 2 1/2 acres land.

Equipment & Machinery includes Beef & Hog Hoists, Saws, Hog Dehairer, B & D Carcass Splitter, Boss Tripe Washer; 400# Boss Sausage Stuffer, Automatic Ty-Linker, Flake-Icer, Boss #16 Mixer, Boss 80A Silent Cutter, 15 HP. Grinder, Hollymatic Pattymaker; 4' x 10' Dupps Crusher, 150 ton Hydraulic Press, 7 1/2 HP. York Ammonia Compressor, 10 HP. York self-contained Compressor, 6 x 6 Frick Ammonia Compressor; 25 HP. Kewanee oil fired Boiler; plus late model Toledo Scales, misc. Trucks, supplies & office furniture & equipment.

The plant was built in 1948—equipment has been well maintained and is ready for first class operation.

Near Knoxville, Tennessee. Plenty livestock available.

Good local labor supply. Attractive terms. Contact Barliant & Co. for full information.

Complete Modern Rendering Layout. Consisting of 3 Boss 5' x 10' Cookers with 25 HP. motors & crackling pans; 3 End Point Indicators; Anderson 40 HP. Duo Expeller with extra parts & starter & screw Conveyor. Boss #35 Shredder with 30 HP. motor; 24" plate Filter Press, all in good operating condition. Available separately—special low price for group purchase. Write for full details.

WILL SELL OR LEASE!

Modern Beef & Sausage Plant.

Recently rebuilt for federal inspection. Ideal Illinois location—near St. Louis area. Authorized federal blueprint available. Late style equipment, good shipping facilities and labor market, no sewage or water problems. Excellent opportunity—present owner will sell, lease, or consider partner. Attractive mortgage arrangements. Contact Barliant & Company for full particulars.

See our Big Ad—pages 34, 35, describing Armour's "Final Close Out" Liquidation Sale.

All items subject to prior sale and confirmation

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WABash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 9]

POSITION WANTED

COMPTROLLER

EXPERIENCED: In all phases of packinghouse accounting including use of I.B.M. Experienced in government and private financing. Seeks connection with small or medium size packer. Willing to assume full responsibility in finances, or work in subordinate capacity. W-38, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 16 years' practical experience in all production departments including sales. Complete knowledge of costs, yields and labor relations. Offer best references upon request. W-51, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALES & SALES MANAGEMENT: 25 years' experience. General knowledge of overall packinghouse operations, car route and chain store sales, also pre-packaging experience. Now employed but open to a better proposition. W-53, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HIGH CALIBER MAN: (37) Experienced in Rocky Mountain meat packing industry wishes to represent seasoning company or supplier in this area. W-54, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER

College education. Years of experience. Proven ability. W-41, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SAUSAGE FOREMAN: Will relocate anywhere. Intelligent formulations, cost and quality control. References. W-52, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: Nineteen years' experience with large packers, stockyards, auctions, direct buying, all classes. W-39, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPPLIER REPRESENTATIVE: Superintendent, age 41, desires position in sales or in a technical capacity. Rocky Mountain region. W-40, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

INTERESTED: In securing temporary services of experienced beef jobbing house operator, capable of advising on equipment layout, production, product development and production. Would consider permanent employment for promising young executive or part time employment if experienced retired person is interested. Send resume of experience, education, qualifications and references to:

HAWAII MEAT COMPANY, Limited
Post Office Box 3259 Honolulu 1, Hawaii

QUALITY CONTROL

AN EXCELLENT OPPORTUNITY: With growing company for food technologist with some meat processing experience to gradually assume position as quality control and product development manager. Desirable location in northeast. Salary open. Reply to Box No. W-43, c/o THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y. giving full particulars. All replies confidential.

SALESMAN: Handling maintenance equipment to dairy, meat packing or institutions field. To represent our well established and nationally advertised products. Cold storage doors, air operated devices for doors, heavy duty hardware, gaskets and hinges, refrigerated truck curtains and freezer door curtains. P. O. Box #163, Reading, Ohio.

OWNER: Of beef boning plant in Chicago wishes to retire, and is looking for young man with background and connections in boneless beef to fill responsible position. Salary is no object as the right man must be found for this opening. W-55, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISORS & SALESMEN: Quality midwest meat processor has excellent opportunities for aggressive men to lead sales development in south and southwest U.S. Please indicate age, education, experience, in detail, marital status and salary requirements and enclose recent picture. All replies confidential. W-57, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

RESIDENT SALESMAN: To handle top management line in New York, New Jersey, Pennsylvania and neighboring areas. Packinghouse experience essential. Salary commensurate with background and ability. Reply to Box W-46, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT ENGINEER: We are in need of assistant to our plant engineer in rendering of fertilizer. Please include full particulars in letter: age, experience, salary needed, references, etc. W-46, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION BROKER WANTED: Experienced pork or beef, for small Chicago office. Good opportunity for right man. Replies confidential. W-47, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OPPORTUNITY: For working sausage maker. Must have thorough experience in developing products for small Ohio packer. Replies confidential. W-50, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Wanted, acquainted with all beef products and of a progressive spirit. W-44, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ELECTRICAL ENGINEER—REGISTRATION NECESSARY. W-58, THE NATIONAL PROVISIONER, 15 W. HURON ST., CHICAGO 10, ILL.

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starting on page 43

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